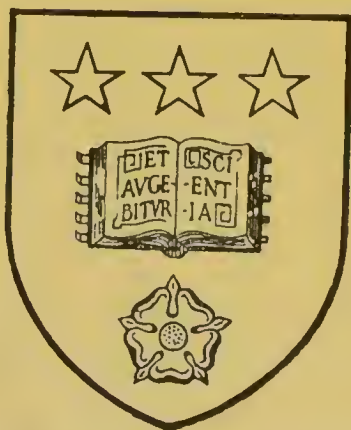




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Thomas Serice
7th 20



Modern Domestic Cookery.

(Modern)

DOMESTIC COOKERY,

AND
Useful Receipt Book,

adapted for

Families in the Middle and Great Towns of Life.

with a complete

Family Physician.

Instructions for making

BRITISH WINES, BREWING, BAKING, &c. &c.

By Elizabeth Hammond.



L O N D O N.

PRINTED & SOLD BY DEAN & MUNDAY,

35, Threadneedle Street,

1816.



50706.

PREFACE.

As there is scarcely an individual who is not aware of the comforts resulting from a comfortable and cleanly meal, it may appear to many labour lost to write a preface to a work which is designed to teach the most ignorant how to prepare such a repast.

But in the daily progress of life, we cannot but observe a lamentable degree of ignorance among the generality of females on this subject; for we may often discover an amiable and accomplished woman, who possesses a general knowledge, with the exception of domestic cookery, which, I must be suffered to remark, is a subject of infinitely greater importance to her than superficial acquirements, whether we consider her as a daughter, wife, or mother. In short, she can never be properly the mistress of a family unless she makes herself acquainted with its interior economy.

Exclusive of the necessity of such knowledge, it is surprising how much a woman possessed of it may save in the yearly expenditure of her family, which, God knows, in the present difficult time, is an object of material importance to all persons of moderate incomes.

That this book may be answerable to the aim of the author, by removing many of the difficulties generally experienced, is her sincere wish.

E. H.

INTRODUCTION.

ALL persons should anxiously endeavour to discharge the duties of the station they may fill, in such a manner as to claim the respect of their compeers; and at the same time exhibit such a line of conduct, as to afford a beneficial example to the younger branches of society, who very properly look up to their seniors for advice united with example; and to such as are desirous of respect, this mode of conduct is a matter of imperious necessity, the neglect of which no excuse can extenuate with any degree of success.

The accomplishments proper for the female character, are not so seriously attended to as formerly, when all persons, whatever might be their rank, were studious to render themselves useful, but now, few indeed are the young women who study useful branches of knowledge, while all of them are well versed in frothy instruction. Yet, notwithstanding this depraved mode of education, domestic occupations should certainly never for one moment be neglected, as such neglect must produce misery, and may, perhaps, ultimately terminate in *ruin*. At no very distant period, ladies knew but little beyond their own family concerns; now, alas! there are few things of which they know so little as their family concerns. Viewed either way, this is running into extremes, which should be carefully avoided, because elegant acquirements may, with some

little care, be easily united with useful knowledge, without which they become ridiculous. That this may be done, we have numerous examples, even in the most elevated ranks of society, in which the mistress of a family, possessed of every possible feminine accomplishment, may be frequently seen, superintending her family arrangements, investigating her accounts, instructing her servants, and keeping within the bounds of her husband's income; by such means, reflecting credit on him, as well as herself.

If such minute attention to domestic concerns reflects honour upon females of elevated rank, at the same time that it is useful to them, how much more therefore must it be beneficial to such as possess contracted incomes, and who can only support an elegant, nay even a neat appearance, by exerting the most rigid economy, and attentively directing their efforts to the due management of their domestic affairs.

A person possessed of large property has no absolute necessity to heed the expenditure of every shilling, because it can be of no serious importance in respect either to benefit or injury, yet this presents no reason why that person should not be commonly attentive to money matters, without which attention the largest income will ultimately fail; but on the contrary, a person in confined circumstances is bound, by every principle of duty, to regard the expenditure of every penny, by which alone he can hope to support the appearance requisite to the character of a gentleman: which appearance is now become the more necessary, because, in this country especially, the distinction of rank, birth, and fortune, are in a great measure abolished, by means of the general diffusion of knowledge; education being now open alike to the prince and the person

even of very moderate fortune. In some respects this is too much the case, as many persons of inferior fortune, in consequence of it, imbibe ideas it is impossible for them to support; and yet they have not the fortitude to resist such pernicious ideas, merely because sensual and splendid pleasures are productive of momentary enjoyment, though they ultimately entail sorrow and repentance. Under such imperious circumstances, some distinction should certainly be made in respect to education, observing, at the same time, the various gradations of rank and fortune; so that persons, whose prospects are moderate, should be instructed in useful, rather than ornamental knowledge, by which method much trouble and unavailing regret would be prevented. Their own happiness would be secured, as well as that of persons connected with them, and they would pass through life respected and beloved. But on the contrary, when children are suffered to receive an education unsuited to the sphere of life which they are destined to fill, such an education only renders them miserable, and totally unable to meet such difficulties as may oppose their progress.

I am not alluding to a necessary cultivation of the mind only, but more particularly to the mistaken modes of education still pursued in respect to females, who, in consequence of it, are but too often the idle butterflies of a summer's day; and who, from being perfectly ignorant of domestic management, are wholly incapable of directing the affairs of a family when they attain the rank of its mistress; by which sad neglect in their youth, they are exposed to severe difficulties, and perhaps to ultimate ruin. Habit is second nature, and where active duties, and strict attention to the minute concerns of a family, are exacted in early years,

they will become so necessary a part of the system, that no period of time will afterwards succeed in eradicating them. Consequently, the duty becomes a solemn one to such parents as wish their children to prosper in worldly affairs. But, alas! how rarely do we find such a line of conduct pursued—how very seldom behold a female child educated as she should be! Thus, if we observe what passes around us, we shall frequently notice a little miss, not escaped from the nursery, a proficient in the art of dancing, or an amateur in music, a complete adept in dress, and an able follower of all the idle airs of empty fashion and false conceit; but should we have to search farther, all is a terrible blank; consequently such idle, and certainly useless pursuits, gain an ascendancy over the mind, and govern it through the remaining parts of life, to the total banishment of every useful duty and real accomplishment. The precious time of youth once lost can never be regained, and the impressions then made never eradicated; so that we shall see such a child, as she advances in years, become a perfect slave to her idle caprice, instead of the good wife, affectionate mother, and worthy mistress. That this should be the case is lamentable; but that it is so we may daily, nay hourly, experience.

The grand aim of fashionable parents appears to be, to have their daughters instructed in every idle and extravagant “accomplishment” (as they term it), and when this course of education is completed, and the lovely creature ruined for ever, she must then be introduced to the dissipated circles of fashion, where her whole time is passed in a continual enjoyment of false pleasure, and where, from the adulation paid her by the coxcombs of the day, she learns to think herself-born for the ornament of the world, to imagine herself

a person of consequence, and entitled to universal respect, when at the very moment she is actually an object of sincere pity to every individual possessed of common reflection, and who, consequently, cannot see so lovely a work destroyed for ever without one tear of keen regret.

A girl, thus educated, would imagine domestic duties disgraceful, and on no account would she condescend to meddle with them. Such are the evils of high birth, nor are they less among the lower classes of society, who are anxious to give their children advantages not possessed by themselves, and who consequently educate them in the same manner, and by such conduct produce a kind of amphibious animal, who becomes an object of ridicule to all, and a misery to herself. This may easily be ascertained from actual observation, as we are daily surrounded with such unfortunate misled creatures, who, through the mistaken indulgence of their parents, become lost to themselves and to the world.

Females should be early taught to prefer the society of their homes, to engage themselves in domestic duties, and to avoid every species of idle vanity, to which thousands of them owe their ruin; and, above all things, to consider their parents as their best friends, who are interested only in their welfare; then indeed we might hope to see all as it should be, and to have daily evidence of genuine comfort and happiness. Were females thus instructed, they would soon learn to discriminate between the solid enjoyments of domestic peace, and the fleeting phantoms of delusive pleasure.

It is natural to imagine that when a female marries, she does so from a principle of love. It must surely, therefore, be admitted that her duties then become still more seriously important, because her

station is more responsible than it previously was. She may become a mother, and if she executes her duty, she will then have employment enough in the nursing and educating of her offspring; she will then have to superintend the affairs of the man with whose destiny she has united her own; the domestic part of which falls particularly within the sphere of her management, and the duties of which she certainly ought actively to execute, and at the same time to support as neat and elegant an appearance as is consistent with prudent economy, without which even princely fortunes must fail. Such systematic conduct will not fail of its due reward, as her husband will soon discover her merits, and place a proper value on the treasure he possesses in her heart, while her friends and acquaintance will respect her as a model, the upright propriety of whose conduct cannot be reproached even by the malignant voice of jaundiced envy!

It is true that we rarely have the happiness of meeting with such women, but when we do, we are always ready to pay them the tribute of well-earned praise, and to fancy within our own hearts the happiness of that family over which she governs; it is then only that we see woman in her own natural lovely character, and then it is that we become instantly fascinated by her charms, and enslaved by her virtues, from the due exercise of which the entire happiness of man solely depends!

One grand consolation is, that she who desires to please, will seldom fail to do so, and this conviction should of itself be sufficient to stimulate to the attempt, as domestic knowledge in a female is certainly of more real importance than vain acquirements; not that accomplishments, when properly directed, are by any means incompatible with domestic duties; on the contrary, when properly

directed, they become intimately combined with them, because they add to the rational enjoyments of that house which should ever be the centre of attraction to the husband, children, and others connected with it; and this is what an ignorant, unsocial, and unaccomplished woman can never render it. It is the abuse of all things from which alone mischief can originate, not from the temperate and proper use of them, when they become extremely beneficial.

It being therefore granted, that the domestic arrangements of a family belong entirely to the female, the table, of course, becomes entitled to no small share of her attention in respect to its expenditure, appearance, and general supplies, on which her own credit and the comfort of her husband and his friends greatly depend.

Taste and judgment are highly requisite in this useful department, because the credit of keeping a good and respectable table depends not, (as of old) on the vast quantity of articles with which it is covered, but on the neatness, propriety, cleanliness, and the manner in which the whole is served and dressed up, which alone can confer real credit on her who directs the preparation.

Dinner parties are very expensive, and certainly fall very heavy on persons whose incomes are moderate, if too often repeated; such persons, therefore, should not support a custom productive of unpleasant consequences, by lending it the sanction of their examples. But if it is found requisite occasionally to give dinners, it should be done in a liberal and genteel manner, otherwise it is far better to decline it altogether, as a bad and ill provided dinner invariably incurs disgrace.

Dinners certainly are not so sumptuous as they formerly were, which circumstance may, in some

measure, be accounted for from the increased price of provisions; in consequence of which, persons who possess a moderate property, are compelled, from prudential motives, to regulate their tables, and to be as economical as possible, in order to support that genteel appearance so truly necessary for the promotion of comfort.

A certain degree of caution is always necessary in providing even a family dinner, as a casual visitor may unexpectedly enter, whose company cannot be avoided, and every man feels his consequence hurt, should such a visitor chance to drop in to a dinner, not sufficiently good or abundant; although I do not mean by this to say, that any man is for a moment justified in living beyond his income, but that a table should be furnished according to the rank of its master: thus I would not have a tradesman emulate the expenditure and appearance of a noble, nor a noble of royalty. A good plain dinner, of which there should be sufficient, with clean linen and decent attendance, will obviate this difficulty; and the entrance of an unexpected visitor or friend, will cause no interruption, occasion no additional trouble, and all uneasy sensations on account of the appearance of the dinner, will be banished from the breasts of the master and mistress, by which harmony and enjoyment will of course ensue.

This mode of providing a table may be extended to every class of society, where each individual should have a table provided according to the fortune which must pay for it, and such an arrangement will meet with the respect and approbation of all good and serious persons, whose opinion alone can be of any real consequence.

Carving also, though seldom attended to, merits considerable attention; for, without a due know-

ledge of it, a lady can never execute the honours of her table with due propriety, or without considerable pain to herself. It also makes a great difference in the daily consumption of a family. I would therefore seriously recommend my fair readers to study this very useful branch of domestic knowledge, and it can be attained only by constant practice, as written instructions can merely point out the way which practice must render perfect, and without which no persons can preside with honour at the head of a table.

A proper attention to visitors is highly necessary, and it is to be hoped that this degree of polite civility will never be forgotten, as without all the enjoyments of social life, it must become tiresome, and of course unpleasant. Where there are young females in a family, it would greatly improve them were they made to take the head of the table, under the superintendence of their mother, by whose salutary directions they would soon discharge the duty thus thrown upon them with equal ease and grace, and they would also learn more in one month's practical employment, than they would in twelve months' observation. This would also prepare them to discharge their duties in a proper manner, when they become mistresses themselves. Indeed, for my own part, I can imagine nothing more disagreeable than to behold a female at the head of a well furnished table, where she actually presides, only to haggle and spoil whatever may be set before her; by which great waste is occasioned, and, perhaps, we may add some disgust, because many delicate persons, when helped in a clumsy manner, absolutely loathe the provisions (however good) thus set before them.

Every lady who fills the situation of a mistress of a family, will, I am confident, upon mature re-

flection be convinced, that much depends on the vigilance of her conduct, as far as respects good management and domestic economy. The most trifling events should claim her notice, for the keen eye of a superior can alone restrain servants and dependents within proper bounds, and prevent that waste which would otherwise ensue. This is a line of conduct which the present high price of every article of life renders still more imperative. No female should ever harbour a moment's doubt respecting her power to conduct and manage a family, even if previously unused to it, as many of her senior friends will freely give her their advice, and a short practical experience will soon render her able to estimate the best mode of management, and also teach her how to govern her family expenditure agreeable to her income, and how to lay out her money to the greatest advantage. To execute this in a proper manner, a strict account of the yearly income, set apart for domestic expences, should be carefully taken, and that it may not be ignorantly exceeded, a minute account of the daily expenditure should be invariably made out, by which a regular and careful habit of prudent economy will be obtained; and should the expences of one week then exceed their bounds, it must be made up by retrenching on those of the following weeks. By keeping this account, ladies will learn more particularly the value of various articles than they could do in any other manner. The family accounts should be regularly kept without the omission even of one penny, and weekly, or monthly, correctly balanced. Much trouble will in this manner be saved, and the stated expenditure of course will be constantly known, so that no excuse can be offered for wanton extravagance, or wilful ignorance.

In marriage, much mischief is often occasioned

by a want of confidence; and it frequently happens that many women, who have been married for years, are totally ignorant of the extent of their husband's income; in consequence of which they are at some loss how to bound their domestic expenditure. This is a circumstance all husbands ought cautiously to avoid; because, if a wife is not made acquainted with the state of her husband's property, she is not to be so much blamed should she chance to exceed it. But, on the contrary, should she know his fortune, nothing can extenuate her criminality in exceeding it. Another still more powerful motive for confidence, is, that without it the marriage state cannot be happy.

I am convinced that wives would rarely act wrong, or even with impropriety, would their husbands condescend to treat them with affectionate confidence, and admit their interests to be so closely combined, that the smallest deviation from that confidence must ultimately produce some mischief, perhaps serious evils; and, it may unfortunately happen, lasting discord; which, in the marriage state, may be considered the very climax of human misery: for I must assert that, in family affairs, and pecuniary circumstances, every wife has a right to be heard, and her opinion, if reasonable, should be followed. Though I am aware, many women are not permitted to give an opinion on any subject, however imprudent it may appear to them.

Where persons depend for their support and comforts on the skill and active exertions of a father, much also depends on the mother, who, should she be a bad manager, will soon undo all that her husband has done; but should she understand her duties, prosperity will smile upon the family, and perhaps fortune may be ultimately secured.

To prevent useless trouble in the household accounts, a FAMILY BOOK-KEEPER should be purchased, when the sums laid out will only require to be noted down, as the various articles are printed, with a column for every day in the year, by which means the exact expenditure is always ascertained for any period in a few minutes.

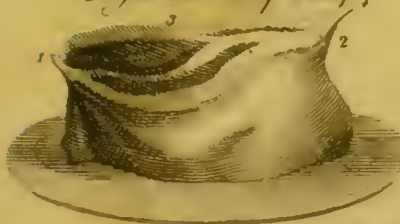
Persons who possess the means, should always pay for every article in ready money, the benefit of which they will very soon experience; and tradesmen will be careful to supply such valuable customers with the best of their goods. They are also willing to sell their goods more cheap for money than on credit, consequently, by properly attending to this circumstance, a considerable saving may be made in the course of a year. I would also recommend my readers never to change their tradespeople without some serious cause of offence, as, after dealing some time with a tradesman he considers you a valuable customer, obeys your orders with punctual attention, and invariably serves you with the best goods he can procure, with the view of securing your future support, and a recommendation of his shop to your friends.

It is a most unjustifiable act to make your tradesmen wait for their money; without regular payments is made to them, how do you imagine they can answer their own bills? The fact is, tradesmen who give long credit are obliged to charge a proportional interest, without which they could not carry on their business, and it is this circumstance which contributes in no small degree to keep up the high price of every necessary of life. You will therefore easily perceive that, by having long credit, you will lose money, respect, and comfort.

A person of moderate income should make every purchase herself, and to do this well, she should make herself acquainted with the best articles, and

CARVING

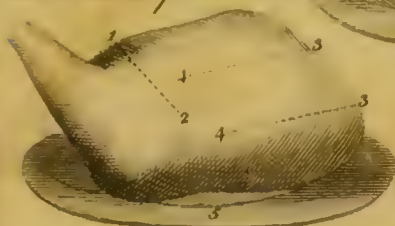
Edge Bone of Beef



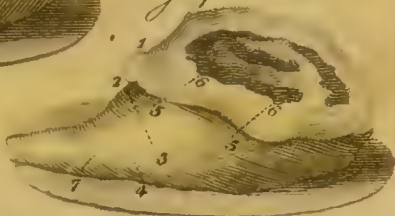
Calves Head



Shoulder of Mutton



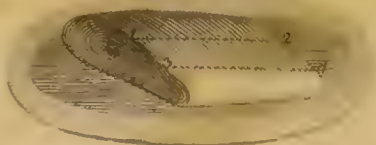
Leg of Mutton



Cods Head



a Piece of Salmon



Hare



the relative value of each, by which she will occasionally make her guinea go as far as many less active and experienced persons would two; exclusive of which, she will be conscious that no advantage has been taken of her by artful servants, leagued with imposing tradesmen. Although I do not intend by the above to advocate the cause of bargains, which generally in the end prove losses; on the contrary, I recommend whatever may be purchased to be of the best quality, which you may rely on it will go farthest. Stated rules cannot be fully given, as rank, fortune, and habit, must determine many points; however, attentive inspection can be no disgrace even to the most elevated or wealthy. One great advantage resulting from this close attention is, that servants will very soon discover that such a mistress must not be trifled with, and will consequently respect, fear, and serve her, better than they otherwise would do.

Waste of every description should be cautiously avoided; nothing can be more criminal, when we reflect that there are thousands of our fellow-creatures dying from want, while, by the bounty of Providence, we have the full enjoyment of every good thing. Should, therefore, wastefulness be tolerated, we have reason (I think) to expect that we shall be ultimately called to a severe account by the Great Being to whom we are indebted for what we enjoy. Every respectable family, by proper attention, may do much good to their poor neighbours, without injury to themselves, by properly preparing the offal of their houses, and distributing it to such as are in want; this would be affording much actual relief at the expence of little more than trouble.

Regularity should be punctually observed in all families, as by keeping good hours much time is gained. By breakfasting at nine o'clock, the ser-

vants have a fair day before them; and they should, when convenient, be suffered to retire to rest at an early hour, by which means they will not be late on the following morning. This method will also render less servants necessary. I am sensible that many of my fair readers may imagine this to be of little consequence, but I can assure them that they will ultimately find, that regular and early hours in a family is of serious importance to every branch of it, as far as relates to comfort, and it should be remembered that servants have feelings equally with ourselves.

Much time will be saved, if every article is kept in its proper place, and clean; and remember every thing should be mended the moment it is injured, and never applied to any other use than that for which it was originally designed, by which mode of management any thing will last much longer than it otherwise would do.

What an active person may perform in the course of one year by a punctual attendance to regular hours, and a persevering industry, would, if calculated, astonish a common observer by its extent and utility. In respect to servants, a mistress should be extremely careful whom she hires, and be very particular in procuring a good character from the persons with whom they have previously resided. It is also the solemn duty of a mistress, to be highly just in giving a character to such servants as leave her, because a servant's whole dependence rests entirely on the possession of a good character; destitute of which, inevitable ruin must follow. This is a duty, the breach of which nothing can extenuate; for by giving an undeserved bad character to a good servant, through caprice, must (and justly too) reflect eternal infamy on the person who does so. Faithful, honest servants should be treated with respect and kindness, and when an

occasion offers, they should be duly rewarded, which will create emulation in others, to act with an estimable degree of propriety.

It is prudent and economical to have a sufficient quantity of household articles. In short, the stock should invariably be well kept up, and to do this effectually, requires some consideration.

Never pay even the smallest bill, without having a receipt for the sum, or you will frequently have to pay the same bill twice. You should weigh every article, such as meat, bread, groceries, &c. when sent home, before the person who brings them, that in case their weight should be short (which frequently happens) he may return the goods, and vouch for the truth of the circumstance.

In a well regulated family, every individual article should be kept in constant readiness, such as broken sugar, pounded spices, &c. by which much trouble will be prevented when such articles are wanted for immediate use. Servants should also be required to pay the same attention in waiting on the family when alone, as they do when there is company; this will soon become a regular habit, and visitors will occasion but little additional trouble, while every thing will appear to go on smoothly.

Should you deal on credit, a book should be kept, on which every article, with its weight, and price, should be inserted instantly it is received, which will prevent imposition, and also serve as a reference.

A correct account of the different articles of household furniture, linen, plate, china, &c. &c. should be constantly kept, and the various articles occasionally examined, and every article should be replaced as soon as broken, by attending to which, much will be gained in every respectable family.

DOMESTIC COOKERY.



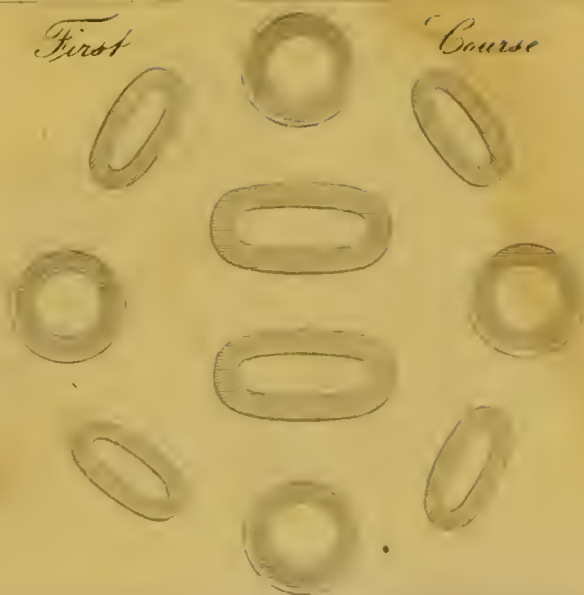
DIRECTIONS FOR CARVING.

THE carving knife should be light, yet of a sufficient size, and the edge should always be kept very keen, as few things are more provoking than to carve with a blunt knife. In using it, no great personal strength is requisite, as constant practice will render it an easy task to carve the most difficult articles, more depending on address than force; but, in order to prevent trouble, the joints of mutton, veal, lamb, &c. should be divided by the butcher, when they may be easily cut through, and fine slices of meat taken off from between every two bones.

The more fleshy joints are to be cut in thin smooth slices, neatly done; and in joints of beef and mutton the knife should always be passed down the bone by those who wish to carve with propriety, and great attention should be paid to help every person to a portion of the best parts. Fish should be carefully helped, because if the flakes are broken the beauty of it is entirely lost, for which reason a proper fish slice should be used, and observe to send a part of the roe, liver, &c. to each individual. The heads of cod, salmon, carp, the fins of turbot, and sounds of cod, are esteemed as delicacies, and, of course, some should be sent to each person in company, which denotes an attentive degree of politeness towards your guests.

First

Course



Second

Course



In carving ducks, geese, turkeys, or wild fowl, you should cut the slices down from pinion to pinion, without making wings, by which you will gain more prime pieces; but you need only do this when your party is large.

A cod's head.

Fish is easily carved. The dish now under consideration in its proper season is esteemed a delicacy; when served up it should be cut with a fish-slice, and it should be remembered that the parts about the back-bone and the shoulders, are generally accounted as the best. Cut a piece quite off down to the bone in the direction of 1, 2, 3, 4, putting in the slice at 1, 3, observing with each piece to help a part of the sound. There are several delicate parts about the head; the jelly part lies about the jaw bone, and is by some esteemed very fine, and the firm parts will be found within the head.

Round of beef.

This valuable and excellent dish, must be cut in thin slices, and very smooth, with a sharp knife, observing to help every person to a portion of the fat, also cut in thin smooth slices, as nothing has a worse appearance than fat when hacked. Observe, also, that a thick slice should be cut off the meat, before you begin to help your friends, as the the boiling water renders the outside vapid, and, of course, unfit for your guests.

Edge bone of beef.

Take off a slice three quarters of an inch thick, all the length from 1 to 2, and then help your guests; the soft marrow-like fat is situated at the

back of the bone below 3, the solid fat will be duly portioned from its situation with each slice you cut. The skewer with which the meat is held together while boiling, should be removed before the meat is brought to table, as nothing can be more unpleasant than to meet with a skewer when carving; but as some articles require one to be left in, a silver skewer should be invariably employed for that purpose.

Sirloin of beef.

You may begin carving a sirloin of beef either at the end, or by cutting into the middle, cut your slices close down to the bone, and let them be thin, observing to give some of the soft fat with each slice. Many persons prefer the outside, it is, therefore, a point of politeness to enquire which they will take.

Fillet of veal.

The bone of this piece being taken out, renders the helping of it very easy. Many persons prefer the outside,—ask this; and if so, help them to it, otherwise, cut it off, and then continue to take off thin smooth slices; observing to take from the flap, into which you must cut deep, a portion of stuffing to every slice, as likewise a small bit of fat, which the cook must be careful to prevent from burning up. Lemon should always be served with this joint.

Breast of veal.

Is composed of two parts, the ribs and brisket, the latter is thickest, and is composed of gristles, the division of which you may easily discern, at which part you must enter your knife and cut

through it, which will separate the two parts, then proceed to help your guests to whatever part they chance to prefer.

Calf's head.

Cut out slices from 1 to 2, observing to pass your knife close in to the bone; at the thick part of the neck-end 3, is situated the throat sweetbread, which you should carve a slice off, from 3 to 4, with the other part, that your guests may have a portion of each. If the eye is preferred, which is frequently the case, take it out, cut it in two, and send one half to the person who prefers it, and on removing the jaw bone, some lean will be found if required. The palate, generally esteemed a peculiar delicacy, is situated under the head, this should be divided into small portions, and a part helped to each person. Managed in this manner a great many fine cuts may be procured from a calf's head, which certainly is a truly excellent dish.

Shoulder of mutton.

This is an excellent joint when well roasted, being juicy and full of gravy, and many excellent cuts may be taken from it. Cut into the bone in the direction of 1, 2; the prime part of the fat lies in the outer edge, and must be thinly and smoothly sliced in the direction 5; when your company is large, and it become necessary to have more meat than can be cut as above directed, some very fine slices may be cut out on each side of the blade bone in the direction 3, 4; but observe, the blade bone cannot be cut across. On the whole, the shoulder is certainly superior in point of excellence to the leg, though by no means so saving a dish.

Leg of mutton.

Wether mutton is esteemed the best, and may be known by a lump of fat at the edge of the broadest part, as at 1; the finest slices are situated in the centre at 2; when you carve, put your knife in there, and cut thin smooth slices, in the direction of 3, and as the outside is rarely fat enough, cut some from the side of the broad end in neat slices from 5 to 6. Some persons prefer the knuckle, the question should, therefore, be always asked; on the back of the leg there are several fine slices, for which purpose turn it up and cut the meat out longwise. The cramp bone is generally esteemed a delicacy, to cut it out, take hold of the shank with your left hand, and cut down to the thigh bone at 4, then pass the knife under the cramp bone, in the direction of 4, 7.

A fore quarter of lamb.

Divide the shoulder from the breast and ribs, by passing the knife under in the direction of 1, 2, 3, 4, observing not to cut the meat too much off the bones. When the lamb is large, put the shoulder in another dish, and squeeze half a lemon over it, and the same over the breast and ribs, with a little pepper and salt, then divide the gristly part from the ribs in the line 5, 3, and help agreeable to the taste of your guests.

Haunch of venison.

Pass your knife down to the bone in the line 1, 2, 3, which will let out the gravy, then turn the broadest end of the joint towards you, and put in your knife at 2, cutting as deep as you can to the end of the haunch at 4; let your slices be

thin and smooth, observing to send some of the fat, which is always esteemed, to each person, you will find most fat on the left side of 3, 4, which, with the gravy, must be properly divided among your guests.

Haunch of mutton.

Consists of the leg and a part of the loin, cut so as to resemble a haunch of venison, and must be carved in the same manner.

Saddle of mutton.

Take your slices from the tail to the end, commencing close to the back bone; let them be long thin, and smooth, a portion of fat to each slice must be taken from the sides.

Roast pig.

This is generally divided by the cook before it is served up. You must first divide the shoulder from the body on one side, and then the leg, in the direction of the dotted line 1, 2, 3: the ribs are next to be separated in two or three parts, and an ear or jaw presented with them, together with a sufficiency of proper sauce. The ribs are commonly thought to be the finest part; but as this must depend on taste, the question should be asked.

Ham.

The best method of helping ham is to begin in the middle by cutting long slices from 1 to 2, through the thick fat. When made use of for pies, the meat should be cut from the under side, after taking off a thick slice.

Goose.

Separate the apron in the circular line, 1, 2, 3, and pour a glass of port wine into the body, and a little ready-mixed mustard, then cut the whole breast in long slices, but remove them only as you help them; separate the leg from the body by putting the fork into the small end of the bone, pressing it to the body, and having passed the knife at 4, turn the leg back. To take off the wing, put your fork into the small end of the pinion, and press it close to the body; then put in the knife at 4, and divide the joint down in the direction of 4, 5. However, practice can alone render persons expert at this; when you have thus taken off the leg and wing on one side, do the same by the other, if it be necessary, which will not be the case unless your company is large; by the wing there are two side bones, which may be taken off, as may the back and lower side bones, but the breast and the thighs divided from the drum-sticks, afford the finest and most delicate pieces.

Hare.

Pass the point of the knife under the shoulder at 1, and cut all the way down to the rump on one side of the back bone, in the line 1, 2, then repeat the same operation on the other side, which will divide the hare into three parts; then cut the back into four pieces, which, with the legs, is esteemed to be the most delicate part; the shoulder must be taken off in a circular line, as at 3, 4, 1; this done, help your guests, observing to send each person some gravy and stuffing; the head should be divided into two parts, many persons being partial to it. Rabbits are generally carved in the same manner, only observing to cut the back into two pieces instead of four.

Fowls.

The legs of a boiled fowl are bent inwards, and tucked into the belly; but the skewers must be removed before it is sent to table. To carve a fowl take it on your plate, and as you separate the joints place them on the dish; cut the wing off, in the direction of 1 to 2; observing only to divide the joint with your knife; then lift the pinion with your fork, and draw the wings towards the legs, which will separate the fleshy-part more effectually than cutting it; to separate the leg, slip the knife between the leg and the body, and cut to the bone; then, with the fork, turn the leg back, and the joint will give way; when the wings and legs are in this manner removed, take off the merry-thought from 1, and the neck bones; the next thing is to divide the breast from the body, by cutting through the tender ribs close to the breast, entirely down to the tail; then lay the back upwards, put your knife into the bone halfways from the neck to the rump, and on raising the lower end it will readily separate. The breast and wings are the most delicate parts; however, the best way is to consult the taste of your guests by asking which part they prefer.

A pheasant.

The skewers must be taken out before the bird is served, then fix your fork in the middle of the breast, divide it in the line 1, 2 then separate the leg from the body in the dotted line 2, 4; then cut off the wing on the same side, in the line 3 4, do the same by the other side, and then slice the breast which you had previously divided; take off the merry-thought in the line of 6, 7, by passing the knife under it towards the neck. Divide the other parts as in a fowl; but observe, the breast, wings, and merry-thought, are commonly account-

ed to be the most delicate parts, but the leg has the finest flavour.

Partridge.

The skewers must be taken out before it is sent to table, and it is then to be carved in the same manner as a fowl. The wings, breast, and merry-thought are the primest parts.

Pigeons.

Should be divided right in halves, either lengthways or across.

In respect to carving, written directions must always fail, without constant practice, as that can alone give the necessary facility.

NAMES OF THE VARIOUS JOINTS IN ANIMALS.

BEEF.

Hind quarter.

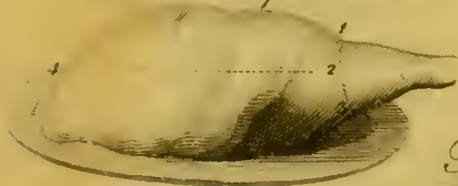
- 1 Sirloin
- 2 Rump
- 3 Edge-bone
- 4 Buttock
- 5 Mouse-buttock
- 6 Veiny piece
- 7 Thick-flank
- 8 Thin-flank
- 9 Leg
- 10 Fore-rib, five ribs

Fore quarter.

- 11 Middle rib, four ribs.
- 12 Chuck, three ribs
- 13 Shoulder, or leg of mutton piece.
- 14 Brisket
- 15 Clod
- 16 Neck, or sticking-piece
- 17 Shin
- 18 Cheek

CARVING

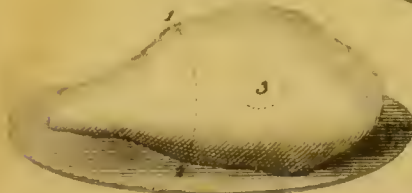
Haunch of Venison



Pidgeon



Ham



Partridge



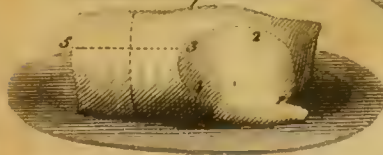
Sucking Pig



Pheasant



Quarter of Lamb



Fowl



Goose



Leg



Wing



VENISON.

- 1 Haunch
- 2 Neck
- 3 Shoulder
- 4 Breast

VEAL.

- | | |
|-------------------|------------------------|
| 1 Loin, best end | 6 Neck, best end |
| 2 Loin, chump end | 7 Neck, scrag end |
| 3 Fillet | 8 Blade bone |
| 4 Hind knuckle | 9 Breast, best end |
| 5 Fore knuckle | 10 Breast, brisket end |

PORK.

- 1 The spare-rib
- 2 Hand
- 3 Belly, or spring
- 4 Fore loin
- 5 Hind loin
- 6 Leg

MUTTON.

- | | |
|-------------------|------------------------------------|
| 1 Leg | 6 Shoulder |
| 2 Loin, best end | 7 Breast |
| 3 Loin, chump end | <i>Note.</i> —A chine is two necks |
| 4 Neck, best end | A saddle is two loins |
| 5 Neck, scrag end | |

ARTICLES

PROPER

FOR FAMILY DINNERS

IN EVERY MONTH.

*First Course for January.*

HAM and fowls, or capons. Place the ham at the bottom of the table, and the fowls at the head. A leg of lamb and spinach, garnished with the loin fried in steaks, with savoys or cabbages, and some good potatoes; also some carrots sliced, with gravy and plain melted butter, and a hunting pudding.

Or—Turkey and chine. A brisket of beef stewed and served up in soup, Scotch collops, a brace of carp stewed, savoys, carrots, potatoes, and mince pies.

Or—A roasted hare, boiled cod's head, stewed beef, carrots, turnips, and potatoes; bacon and chicken, roasted ribs of beef, bread pudding, and brawn.

Or—Roasted capons, garnished with sausages, boiled rump of beef, a fore quarter of lamb and salad, calf's head, bacon, greens and potatoes, gravy sauce, mince pies, a brown fricassee of lamb, oysters and mushrooms.

Second course for January.

A fillet of veal stuffed and roasted, stewed hare, partridges four in a dish, pig roasted, and apple pie.

Or—Wild fowl, a piece of sturgeon, fricassee of lamb-stones, sweet-breads, &c.; marrow pudding, squab pigeons, and asparagus; strong gravy.

First course for February.

A fore quarter of lamb roasted, sallad, and stewed spinach, gravy soup, boiled turkey, cod's head and oyster sauce, and spring pie.

Or—Boiled turbot, Scotch collops, ham, and chickens roasted, or a boiled turkey; neck, loin, or breast of veal roasted, shrimp and oyster sauce, savoy, and plain melted butter.

Second course for February.

Roasted partridges and bread sauce, garnished with lemons, fried soles, fricaseed rabbits, tarts, and lobsters.

Or—Roasted chickens and asparagus, a dried tongue, a piece of sturgeon, young rabbits roasted, and lobsters.

First course for March.

Soup, a haunch of doe venison, salt fish and eggs, roasted chickens, neat's tongue and udder, battalia pie, roasted sirloin of beef, greens, potatoes, and horse-radish.

Or—Boiled knuckle of veal, stewed carp, rump of beef roasted, gravy soup, fricasee of sweetbreads, and lamb-stones.

Second course for March.

Ducklings, and chickens roasted, and asparagus, pike barbicued, skirret pie.

First course for April.

Soles garnished with fried smelts, roasted chicken, with ham and brocoli, stewed beef, and fricasee of young rabbits.

Or—Fresh salmon, and smelts, fricaseed chickens, leg of lamb and spinach, neck of veal roasted, and calve's head dressed like turtle.

Second course for April.

A green goose roasted, and gravy sauce, chickens and asparagus; fore quarter of lamb roasted, and roasted lobsters.

First course for May.

Fresh salmon boiled, garnished with fried smelts, anchovy sauce, and shrimps, a calf's head dressed in the same manner as turtle, chicken pie, and a cline of mutton roasted.

Or—Neck of veal boiled, mackarel and gooseberry sauce, roasted fowls, and neat's tongue, and a boiled pudding.

Or—Boiled beef, with greens, carrots, and potatoes, stewed tench, a breast of veal made into a ragout, roasted fowls, bacon, and greens, a boiled pudding with fruit.

Second course for May.

Haunch of venison and gravy sauce, and currant jelly; a green goose, with gravy sauce, collared eels, lobsters, and tarts.

Or—Roasted leveret, and gravy sauce, turkey poults roasted and bread sauce, young ducks roasted, with gravy sauce; asparagus, tarts, and custards.

First course for June.

Ham, chicken, cabbage, cauliflowers, marrow pudding, boiled salmon garnished with fried smelts, lobster sauce, and scraped horse radish, beans and bacon.

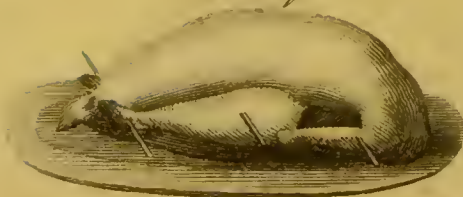
Or—Haunch of venison roasted, with gravy sauce and currant jelly; stewed soles, garnished with fried smelts. Beans and bacon, fricasee of rabbits, and a marrow pudding.

Or—Mackarel, with green sauce and plain butter; boiled leg of lamb and cauliflower; breast of veal, stewed with gravy and green pease; young ducks roasted, and asparagus.



TRUSSING

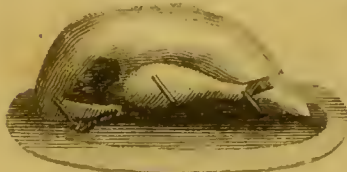
Turkey



Pidgeon



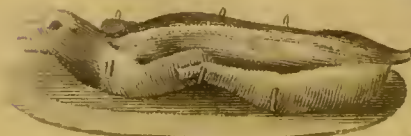
Fowl



Woodcock



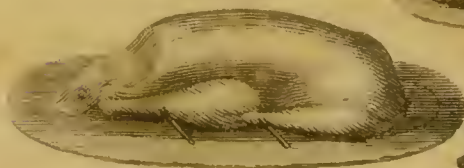
Rabbit



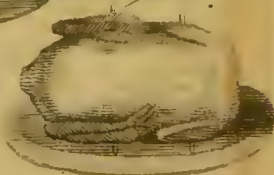
Partridge



Goose



Duck.



Hare



Or—Boiled mullets, lamb-stones, and sweetbreads ragoned; venison pasty, roasted pig, and such vegetables as may be in season.

Second course for June.

Green geese, roasted, with gravy sauee, a leveret roasted, with venison sauee; collared eels, quails roasted, with gravy sauce; tarts, jellies, and syllabubs.

Or—Pheasant poult, with gravy and bread sauce, collared pig, buttered erabs, peas, and ducks roasted

First course for July.

Fresh salmon boiled, and garnished with slice lemon, served up with shrimp, anchovy, and plain butter for sauee; ham and chickens, with cauliflowers, pigeon pie, and Scotch collops.

Or—Boiled mackarel, boiled fowls, with pork and greens; roasted pigeons and asparagus, venison pasty, hunting pudding, loin of veal roasted, and asparagus.

Or—Boiled turbot, garnished with fried smelts; a calf's head, dressed after the manner of turtle; pigeon pie, and a marrow pudding.

Second course for July.

Roasted hare, with gravy sauce and eurrant jelly; turkey poult, roasted, with gravy and bread sauee; roasted pigeons, and asparagus, green peas, potted venison, or collared cel.

Or—Young ducks roasted, a shoulder of venison roasted, with gravy and currant jelly sauce; pheasant poult, roasted, with gravy and bread sauee; lobsters garnished with fennel; and potted beef in slices, garnished with lemon; tarts, custards, jellies, &c.

First course for August.

Haunch of venison roasted, venison pasty, tur-

bot, a fricasee of chickens, with beans and bacon.

Or—Roasted pig, ham, and chickens boiled, or roasted, with vegetables in season; fresh salmon boiled, with lobster and shrimp sauce.

Or—Chine of mutton, pigeon pie, boiled rabbits, smothered in onions; a fricasee of chickens, and a batter pudding.

Second course for August.

Roasted pheasants, with gravy and bread sauce; boiled pike, hot lobster, potted venison, green peas, tarts, custards, &c.

First course for September.

A boiled rump of beef, with carrots, cauliflowers, &c.; a goose roasted, with gravy and apple sauce; boiled rabbits, with onion sauce; scate, with anchovy and shrimp sauce, and a lamb pie.

Or—Haunch of venison, with proper sauce; pigeon pie; turbot, with shrimp, lobster, and anchovy sauce; knuckle of veal, with bacon and vegetables, and a marrow pudding.

Or—Boiled leg of pork, with pease pudding; calf's head dressed like turtle; cline of mutton, with stewed cucumbers, pigeon pie, and a fricasee of rabbits.

Second course for September.

Roasted ducks, with gravy and onion sauce; hot apple pie, roasted partridges, with gravy sauce, garnished with lemon; fried soles, with anchovy and shrimp sauce; lobsters, tarts, &c.

First course for October.

Fowls roasted or boiled, with ham, greens, and gravy sauce; cod's head boiled, with oyster, shrimp, and anchovy sauce; pigeon pie, Scotch collops, and hunting pudding.

Or—Haunch of doe venison roasted, with gravy and sweet sauce; stewed carp, garnished with spitcock eels; a buttock of beef boiled, with greens, carrots, &c.; Scotch collops, and a bread pudding.

Or—Roasted turkey, and chine boiled or roasted, with gravy or onion sauce; ribs of beef roasted, boiled fowls, neat's tongue and greens.

Second course for October.

Roasted woodcocks, with gravy sauce, artichokes and melted butter; eels boiled, and anchovy sauce, garnished with sliced lemon; a leg of house lamb, with spinach and plain melted butter; teals, with gravy and claret sauce; tarts, &c.

Or—Partridges, or pheasants roasted, with gravy and bread sauce; a fore quarter of house lamb, with salad; artichoke pie, chine of salmon boiled, with anchovy and shrimp sauce, marrow pudding, or minced pies.

First course for November.

Boiled fowls, bacon and greens, with melted butter, calf's head dressed like a turtle; a roasted goose, with rich gravy sauce; ragoned veal, served with mushrooms in brown sauce, garnished with lemon.

Or—Leg of pork boiled, pease soup; scate boiled, with shrimp and anchovy sauce, garnished with fried smelts; a fillet of veal roasted; a boiled hen turkey, and oyster sauce.

Or—Boiled leg of mutton, mashed turnips, and caper sauce; ham and roasted fowls, boiled turkey, stewed beef, and vegetables in season.

Second course for November.

Fresh salmon boiled, with lobster sauce; woodcocks roasted; wild ducks, with gravy and claret sauce; roasted turkey, and a neat's tongue; tarts, &c.

Or—Partridges or pheasants roasted, with gravy and bread sauce; snipes and larks, with gravy sauce; a fore quarter of house-lamb roasted, with salad, hot apple and mince pies.

First course for December.

Ham, fowls, roasted or boiled, carrots, cabbage, and cauliflower; fresh salmon boiled, garnished with fried smelts, and served with lobster sauce; a sirloin of beef roasted, and a hunting pudding.

Or—Boiled buttock of beef, with carrots and savoy; a cod's head boiled, garnished with fried smelts, roasted rabbits, and a hare roasted, with rich gravy sauce and currant jelly; vegetables as in season.

Or—Boiled leg of lamb, garnished with the loin fried in steaks, and with spinach; roasted tongues and venison sauce, stewed teach, gravy soup, a cline of pork, and turkey, with greens, gravy sauce, and mince pies.

Second course for December.

Roasted hare, and rich gravy sauce; capons roasted, garnished with sausages, and served with rich gravy sauce; wild ducks roasted, bacon, and minced pie.

These Directions are given for every month in the year, and contain such articles as are then in season, from which every housekeeper may readily select such as may be thought agreeable, and suited to the number of friends invited. With regard to vegetables, such kinds are to be dressed as may be most agreeable to taste, only observing to vary them as they succeed each other in season.

DOMESTIC COOKERY.

INSTRUCTIONS FOR THE CHOICE OF PROVISIONS.

IN a book written principally on Cookery, we cannot do better than to commence it with instructions how to make a proper choice of provisions; on which important branch of it the ultimate value of all dishes must depend.

How to choose beef.

The finest ox beef may be known from having an open grain, an agreeable carnation colour, and white suet; and, if young, it will be tender, and of an oily smoothness. Cow beef is not so open in its grain, nor is the red of so pleasant a colour, but the fat is much whiter. You may know whether or not it is young, by making an impression on the lean with your finger, which mark, if young, will soon disappear.

Bull beef should never be purchased, being clammy, rank, and more closely grained than other beef. The colour is a dusky red, and the flesh tough in pinching. The fat is rank, skinny, and hard.

Mutton and Lamb.

Pinch the flesh with your fingers; if it regains its former state in a short time, the mutton is young, but otherwise it is old, and the fat will be clammy and fibrous. If it be ram mutton, the grain will be close, the lean tough, and of a deep red colour. It will not rise when pinched, and the fat will be spongy. Carefully observe the vein in the neck of mutton or lamb. If it looks ruddy or bluish, the meat is fresh, but if yellowish, is decaying, and if green, completely tainted. The hind-quarter may be judged of from the kidney and knuckle. If you find a faint smell under the kidney, or the knuckle is unusually limp, the meat is stale. That mutton and lamb will always prove the best, the legs and shoulders of which are short shanked.

Veal.

Veal, when stale, generally becomes clammy and flabby. The flesh of the cow calf is not of so bright a red, nor so firm grained as that of the bull calf, neither is the fat so much curdled. The shoulder may be known by the vein in it, which, if it be not of a bright red, is surely stale; and if any green spots appear about it, totally unfit for use. Should the neck or breast appear yellowish at the upper end, or the sweetbread clammy, it is not good.

The loin may be known by smelling under the kidney, which always taints first; and the leg, by the joint, which, if it be limp, and the flesh clammy, with green or yellow spots, is unfit for use.

The head, if new and sweet, must have the eyes plump and lively, but if they are sunk or wrinkled, it is not good. This rule applies also to the head of a sheep or lamb.

Pork.

When you purchase a leg, a hand, or a spring, take especial care that the flesh is cool and smooth; for, if otherwise, it is certainly stale;—but particularly put your finger under the bone that comes out, and if the flesh be tainted, you will immediately discover it by smelling to your finger.

When you purchase a sucking-pig, remember that the barrow, or sow, is better than the boar; the flesh of which is neither so sweet nor so tender. Smell carefully at the belly, and examine about the tail, and if it has no disagreeable smell, nor any yellow and green spots in those parts, the pig is as good as you could desire; but you will in general find that the short thick necks are the best.

Bacon and Ham.

In marketing for bacon, observe whether the fat feels oily, appears white, and does not crumble, and that the flesh bears a good colour, and adheres closely to the bone, in which case only the bacon is good. With respect to hams, you should select one with a short shank, and try it with a sharp-pointed knife, which thrust into the flesh as near the pope's eye as possible. If it comes out only a little smeared, and smells well, you may be assured that the ham is good—but, if otherwise, it is good for nothing.

The Turkey.

The legs of a cock turkey should be black and smooth, its spurs short, the feet limber, and the eyes lively; but if the eyes are sunk, and the feet dry, the bird is stale. The hen is chosen in the same manner, only observe, that if she is with egg, the vent will be soft and open, but if not, close and hard.

Pigeons,

When they grow red legged, are old, and are stale when their vents are flabby and green. If fresh, they will be limber-footed, and feel fat in the vent.

By this rule you may judge of all kinds of doves, fieldfares, thrushes, blackbirds, plovers, larks, &c.

The Pheasant.

A young cock pheasant has dubbed spurs: but if old, the spurs will be sharp and small. If the vent be fast, the bird is fresh; but if it be open and flabby, stale. If a hen, and young, the legs will be smooth, and her flesh of a fine grain; but, if old, her legs will be rough, and as if were hairy, when pulied.

Pheasant and heath poults are fresh when their feet are limber, and their vents are white and stiff—but are stale when they are dry-footed, have green vents, and will peel if touched hard.

The Bustard.

This dainty bird is chosen in the same manner as the turkey.

The heathcock and hen,

When young, have smooth legs and bills, which become rough when old. You may judge of their freshness in the same manner as you do with the pheasant.

The wheat-eat.

This delicate bird is fresh, if it has a limber foot and fat rump; otherwise it is stale.

The woodcock.

If stale, will be dry-footed; and if bad, its nose

will be snotty, and the throat moorish and muddy; but if new and fat, it will be limber-footed, thick, and hard.

A capon

Is known by a short and pale comb, a thick rump and belly, and a fat vein on the side of the breast; when young, the spurs will be short and blunt, and the legs smooth; and if fresh, the vent will be close and hard; but if stale, loose; which last remark may be applied to cocks and hens.

A cock,

When young, has short and dubbed spurs; and if fresh, his vent will be hard and close. But you should be particular in observing the spurs, as the market people frequently scrape them, to give them the appearance of young cocks.

A hen

Is old, if her legs and comb be rough, but young if they are smooth. You may also judge of her freshness by the vent, in the same manner as the cock.

Geese.

The feet and bill of a young one will be yellow, and it will have but few hairs on the feet. When old, the feet will be red and hairy. If fresh, the feet will be supple; but if stale, dry and stiff.

Ducks.

A tame or wild duck, when fat and young, is thick and hard on the belly, and is old when lean and thin. When fresh, the foot is pliable, but dry if stale. You should remember that the foot of a wild duck is reddish, and less than that of a tame duck.

A partridge

Commonly taints first in the crop, therefore you should open its bill and smell; next examine the bill, legs, and vent; if the bill be white, and the legs have a bluish cast, the bird is old; but if the bill is black, and the legs yellow, it is young. If the vent be fast, it is new; but stale, if open and green.

A snipe

Is chosen in the same manner as the woodcock; but the snipe, when fresh, is fat in the side under the wing, and feels thick in the vent.

Teal and widgeon

Are supple-footed when fresh; but are dry-footed when stale. If fat, they are thick and hard on the belly, and lean, if thin and soft.

A hare and leveret

Are thus chosen:—if the claws of a hare are blunt and rugged, the division in the lip spread much, and the ears appear dry and tough, it is old. But if the claws are sharp and smooth, the division in the lip not greatly spread, and the ears will easily tear, it is young. If fresh killed, the flesh of both will be white and stiff; but if stale, supple and blackish in many places. To discover a true leveret, feel near the foot on its fore leg, and if you find there a knob, or small bone, it is a real leveret, but if destitute of this, it must be a hare.

A rabbit

Has long rough claws, and grey hairs intermixed with its wool, if it be old; but when young, the wool and claws are smooth. If stale, it is supple, and the flesh bluish, with a kind of slime upon it; but if fresh, it will be stiff, and the flesh white and dry.

FISH.

Fish should be always tried by the gills; for when they are not sweet, the fish is not eatable.—Salmon, carp, tench, barble, pike, trout, whiting, &c. when the eyes are sunk, the fins hanging, and the gills grown pale, are not good.

Turbot.

Choose a turbot by its thickness and colour. To be good it should be plump, and the belly of a fine cream colour. If of a bluish cast, or thin, they are bad.

Cod.

This fish is best when thick towards the head, and the flesh cuts white. The gills should be very red, and the eyes fresh; when flabby they are not good.

The sturgeon,

When good, must have a fine blue in its veins and gristle; the flesh must be perfectly white, and must cut without crumbling.

A sole.

A sole should be chosen in the same manner as a turbot. They are in season nearly the whole year, but are best about Midsummer.

Plaice and flounders,

To be good, should be stiff, and have a full eye; and the plaice is best when the belly has a bluish cast.

Herrings and Mackarel,

Are unfit for the table when faded, wrinkled, or pliable in the tail. Their gills should be of a fine red, and their eyes bright, and the whole fish should be stiff and firm.

A Lobster

Should be chosen by its weight, the stiffness of the tail, and the firmness of the sides. If you desire a cock lobster, select that which has a narrow back part of the tail, with the two uppermost fins within, the tail hard and stiff like a bone. The back of the hen being invariably broader, and her fins soft. Always carefully smell at a lobster, which, if stale, may be easily known by its muggy smell. Crabs, prawns, and shrimps, may be chosen in the same manner; but if kept more than one day they will become bad.

Scate.

The best scate are white and thick; they should be kept one day before you dress them, otherwise they will eat tough.

Oysters.

There are various species of oysters, but the Colchester, Pyfleet, and Chilford, are infinitely superior to all others, being white and flat, yet the others may be made to possess these qualities in some degree, by proper feeding. When alive and strong, the shell closes on the knife, and they should be eaten immediately they are opened, or the flavour will be lost.

VENISON.

To choose good venison, you must observe its fatness, and the cleft of the hoofs. If the fat appears to be clear, bright, and thick, and the clefts close and smooth, it is young and delicate; but otherwise, it is old.

The season for venison, if buck, commences in May, and continues till November; and if doe, from Michaelmas to Candlemas.

THE SEASONS OF THE YEAR FOR BUTCHERS' MEAT.

Beef—Is never out of season all the year round, though for salting and hanging, it is best from Michaelmas to Lady-day.

Mutton—Is in season from the middle of August till May; grass lamb comes in with May, and continues till September; house lamb is in high season at Christmas, but is very good from October to May.

Pork—Comes in season at Michaelmas, and continues so till May, when it is prone to become measley; but hams and bacon are never out of season, when carefully cured.

Veal—From its speedy decay in hot or close weather, is generally allowed to be best from Christmas to June.

Bacon—Commences its season at the early part of November, and remains till Candlemas.

FOR POULTRY.

In January—Turkies, both cock and hen, fowls, pullets with egg, capons, chickens, every sort of wild fowl, tame pigeons, tame rabbits, and hares are in season.

In February—Turkies, capons, pullets with egg, chickens, tame and wild pigeons, green geese, ducklings, turkey poults, tame rabbits, hares, and every description of wild fowl, are in season.

In March—The poultry, as in the preceding month, remain in season, with the exception of the wild fowl, which now go quite out.

In April—Turkey poults, green geese, ducklings, pullets, spring fowls, chickens, pigeons, leverets, and young wild rabbits, are in season.

In May, June, July, and August—The same poultry continue in season.

In September, October, November, and December—All kinds of wild fowl are in high season, particularly for the three latter months.

FISH.

From Christmas to Lady-day—Fresh salmon, tench, soles, carp, cod, plaice, flounders, mullets, whiting, eels, chub, salt-fish, stock fish, red herrings, smelts, gudgeons, perch, oysters, lobsters, scollops, muscles, cockles, sprats, and cod sounds, are in season.

From Lady-day to Midsummer—Mackarel, tench, carp, turbot, hollibut, pickled salmon, flounders, soles, salmon trout, dabb, herrings, shad, cray-fish, barbel, thornback, roach, bream, and dace, are in season.

From Midsummer to Michaelmas—Turbot, mackarel, fresh salmon, pickled salmon, carp, barbel, pike, lobsters, trout, prawns, crabs, scate, thornback, eels, soles, dace, and sturgeon, are in season.

From Michaelmas to Christmas.—Thornback, scate, smelts, lobsters, soles, cod, eels, tench, carp, haddock, fresh salmon, pike, sturgeon, whiting, hollibut, oysters, ling, mullet, flounders, and sprats, are in season.

VEGETABLES AND FRUIT.

January—Colewort, savoys, cabbage-sprouts, leeks, onions, brocoli, sorrel, beet, chervil, celery, garlic, spinach, endive, potatoes, turnips, parsnips, shallots, cresses, lettuces, rape, mustard; all descriptions of herbs, dry and green.—By means of forcing, mushrooms, cucumbers, and asparagus, may be procured, though not in season.

FRUIT.—Pears, nuts, walnuts, apples, medlars, and grapes.

February and March—The same as above, with the addition of kidney-beans to the vegetables, and forced strawberries to the fruit.

April, May, and June—The same as before, with the addition of early potatoes, radishes, peas, carrots, early cabbages, turnips, cauliflowers, asparagus, artichokes, and all descriptions of sallads, forced.

FRUITS IN JUNE.—Melons, cherries, strawberries, currants and gooseberries for tarts; and green apricots.

July, August, and September—Every kind of beans, peas, French beans, &c.

FRUIT IN JULY.—Gooseberries, strawberries, apples, plums, cherries, raspberries, apricots, damsons, currants, and melons.—**IN AUGUST AND SEPTEMBER**—Figs, plums, peaches, mulberries, filberts, cherries, apples, pears, nectarines, melons, pines, strawberries, quinces, medlars, morello cherries, and damsons.

October—The same as in January. French beans, and last crops of beans.

FRUIT.—Peaches, figs, pears, apples, bullace, grapes, damsons, medlars, nuts, quinces, walnuts, filberts, services, &c.

November—Potatoes, parsnips, carrots, turnips, scorzonera skirrets, shallots, leeks, onions, cabbage, savoys, spinach, coleworts, chard beets, cresses, endive, cardoons, celery, lettuces, sallad, pot and other herbs.

FRUIT.—Nuts, walnuts, apples, pears, bullace, medlars, grapes, and chesnuts.

December—Vegetables as the last month, with forced asparagus.

FRUIT.—As the last month, with the exception of the bullace.

NOTE.—The various fruits, as they become ripe, should be carefully preserved for winter use; for which process proper directions will be found in this volume, by turning to the **INDEX**, and by means of which a constant supply may be kept up throughout the whole year.

DOMESTIC COOKERY.

FISH.

General Remarks on dressing Fish.

IF you do not order your fishmonger to clean the fish which you purchase, it is rarely well done, because, if not sufficiently washed, it must be necessarily filthy; and, if washed too much, the flavour is greatly diminished.

When it is perfectly clean, if you intend to boil it, some salt, and a small quantity of vinegar, should be put into the water, to give it firmness: but whiting, haddock, and cod, are much better if a little salted, and kept one day; though when the weather is not very warm, they may be kept two days.—Persons accustomed to purchase fish, may procure it at a cheap rate, by taking more than they immediately want for one day, in which case such as will neither pot nor pickle, nor keep by being sprinkled with salt and hung up, will make an exceeding fine stew on the following day.

Such fish as are taken out of fresh water, have generally a muddy smell and taste, which may be removed by soaking them in strong salt and water, after they are nicely cleaned; or, if they are sufficiently large to bear it, scald them in the same, after which dry and dress them.

You must be careful to place the fish in the water while cold, and to let it do gently, otherwise the outside will be broken before the inner part is half done; but all kinds of shell fish must be put into boiling water, otherwise they will be flabby and watery.

The attention of the cook in dressing fish is particularly necessary, in either boiling, broiling, or frying, especially the former; for if not taken up the moment it is sufficiently enough, it will be breaking to pieces, and very soon spoiled; and if the least underdone, it will be completely uneatable: therefore you should make yourself thoroughly acquainted with the time your fish-kettle will boil, at a proper distance over a good fire, and then you will soon be cook enough to dress fish to a given time, by putting it on the fire as many minutes before it is wanted as it will take to cook it in; but as a minute too soon or too late will spoil it, and no directions can be given to such a nicety of time as is necessary for this purpose, you must therefore be careful frequently to try them, by raising the fish a little in the kettle, and take out one of the fins, which, if the fish is enough, will come out with a gentle pull, and the eyes will also turn white. All kinds ought to be served up quickly.

When small fish are neatly fried, covered with crumbs and egg, they make a far more elegant dish than if served plain. Considerable attention should also be paid to the proper garnishing of fish; for which purpose lemon, parsley, and horse-radish may be made use of.

The liver and roe should be placed carefully on the dish, in such a manner that the mistress may see them, and consequently send a portion to every person in company.

Butter gives a bad colour to fried fish, and oil alone should be employed for that purpose, by such as can afford the expence.

When you design to broil fish, it must be seasoned, floured, and placed on a very clean gridiron, the bars of which, when hot, should be rubbed with a piece of suet, to prevent the fish from sticking. Great attention should be paid to broil it on a clear fire, and to keep it at such a distance as to prevent scorching.

If the fish is to be fried, it must be placed in a soft cloth, after it has been properly cleaned and washed. When it is completely dry, wet it with an egg, and sprinkle some very fine crumbs of bread over it; which process, if repeated a second time, will cause the fish to look much better: then having a thick bottomed frying-pan upon the fire, containing a large quantity of dripping boiling hot, plunge the fish into it, and let it fry, neither too quick nor too slow, till it acquires a fine brown colour, and is supposed ready.

Garnish with a fringe of curled parsley, raw—or with parsley fried, which must be thus executed:—when washed, throw it again into clean water; when the dripping boils, throw the parsley immediately into it from the water, and it will instantly become green and crisp, and must be taken out with a slice.

To boil salmon.

Let it be carefully cleaned; put it into lukewarm water, and boil it gently. Salmon, if underdone, is extremely unwholesome. A thick piece will require to boil half an hour, and a small piece about twenty minutes. Garnish with horse-radish, and serve it up with shrimp, lobster, or anchovy sauce.

To pickle salmon.

Boil it as before directed, and having taken the fish out, boil as much of the liquor as will cover it with bay leaves, salt, and pepper-corns; to which add a sufficiency of vinegar; pour the whole, when cold, over the fish.

To broil salmon.

Cut slices moderately thick, and having seasoned them, place each slice in half a sheet of white paper, well buttered, observing to twist the ends of it; then broil them over a slow fire for about eight minutes. Serve them up in the paper, with anchovy or shrimp sauce.

To pot salmon.

Take a piece of salmon, which must be carefully scaled and wiped, but not washed; salt it well, and suffer it to remain till the salt is melted and drained away from it; then season with cloves, whole pepper, and beaten mace; lay in a small number of bay leaves, place it in a pan, cover the whole with butter, and bake it. When done, drain it from the gravy, put it into the pots to keep, and when cold, cover it with clarified butter. This manner of dressing fish may be successfully used with any fin fish.

Salmon collared.

Split enough of the fish to form a handsome roll, wash and wipe it; then, having previously mixed a sufficient quantity of white pepper, pounded mace, salt, and Jamaica pepper, to season it highly, rub it inside and out well. After which, roll it tight, and bandage it; put as much water, and one-third vinegar, as will cover it, with salt, bay leaves, and both sorts of pepper: then cover it close, and simmer till done enough. Drain and boil quick the liquor,

which put on when cold: serve with fennel. This forms an elegant dish, and may be esteemed as a peculiar delicacy.

To boil turbot.

Turbot should lie about two hours in pump water, with salt and vinegar. During this time, water should be prepared to boil it in, of which there should be a sufficient quantity to cover the fish well, impregnated with a stick of horse-radish sliced, a handful of salt, and a bunch of sweet herbs. When this water has acquired a sufficient taste of the seasoning, take it off the fire, and let it cool, before you put in the turbot, which would otherwise crack. A middle-sized turbot will require to be boiled twenty minutes: when enough, drain it. Serve it garnished with a fringe of curled parsley, and the sauce must be lobster, or anchovy.

Cod's head and shoulders.

Rub the back-bone with a little salt, which will cause it to eat much finer; then tie it up and put it on the fire, completely covered with cold water; into which throw a handful of salt, and let it boil gently till enough. Particular care must be taken to serve it without a speck of black or scum. Garnish with lemon, horse-radish, and the milt, roe, and liver. Serve it with oyster or shrimp sauce.

A cod, when dressed whole, is boiled and served up in the same manner.

Crimp cod.

May be either boiled, broiled, or fried.

Cod sounds boiled.

Soak them for about half an hour in warm water, then scrape and clean them; and if you wish them to look white, boil them in milk and water till tender. Serve them with egg sauce, in a napkin.

Cod sounds broiled.

Lay them in warm water a few minutes, rub them with salt, then scrape off the skin and dirt, and put them into water and boil them. Take them out and flour them well, pepper, salt, and broil them. When enough, lay them in a dish, and pour melted butter and mustard into it, or a little brown gravy, to which add a little mustard, and a bit of butter rolled in flour; give it a boil, season with pepper and salt, and pour it over the sounds.

How to boil scate.

Care must be taken in cleaning this fish: and as it is generally too large to be boiled in a pan at once, it should be cut into long slips, crossways, about an inch broad, and throw it into salt and water: when, if the water boils quick, it will be done in three minutes. Drain it well; garnish with horse-radish or lemon, and serve it up with butter and mustard in a sauce tureen, and anchovy sauce in another.

To boil salt cod.

Soak and clean it well, then lay it all night in water with a little vinegar. Boil it sufficiently, then beat it into flakes on the dish; pour over it parsnips boiled, pounded in a mortar, and then boil it up with cream, and a large piece of butter rubbed with flour. It may be served with egg sauce, or the fish may be boiled and sent up without flaking, and with the parsnips whole.

To boil sturgeon.

Having cleaned a sturgeon well, boil it in as much liquor as will just cover it; add two or three bits of lemon-peel, some whole pepper, a stick of horse-radish, and a pint of vinegar to every half gallon of water.

When done, garnish the dish with fried oysters, sliced lemon, and horse-radish, and serve it up with melted butter, with cavear dissolved in it; or with anchovy sauce; and with the body of a crab bruised in the butter, and a little lemon juice.

To roast sturgeon.

Place it on a lark spit, which fasten on a large spit, baste it continually with butter, and serve with a good gravy, an anchovy, some lemon juice, and a glass of sherry.

Maids

Should, to eat well, be hung one day, and then fried in the same manner as other fish.

Stewed carp.

Take half gravy and half claret, as much as will cover your carp in the pan, with mace, whole pepper, a few cloves, two anchovies, a shalot or onion, a small portion of horse-radish, and a little salt. When the carp is done, take it out and boil the liquor as fast as possible, till it be just enough to make sauce, flour a bit of butter and throw into it: squeeze the juice of one lemon, and pour it over the carp; serve with sippets of fried bread, the roe fried, and a good deal of horse-radish and lemon.

Boiled carp.

Serve in a napkin, with the same sauce as stewed carp. This is the best method of dressing carp.

To fry carp.

After they are well scaled and cleaned, lay them on a cloth to dry, and then fry them in the same manner as other fish; fry some toast, cut three-cornered ways, and the roes. When done, lay

them on a coarse cloth to drain: lay your carp in the dish, your roes on each side, and garnish with the fried toast and lemon.—Serve them with butter and anchovy, and lemon juice.

To bake carp.

Clean a brace of carp well, then take an earthen pan, butter it a little, and lay your carp in, season them with cloves, nutmeg, mace, black and white pepper, a bundle of sweet herbs, an onion, an anchovy, and pour in a bottle of white wine; bake them an hour in a hot oven. When done, take them carefully up, and lay them in a dish: set it over hot water to keep them warm, and cover them close. Then pour the liquor in which they were baked into a saucepan, boil it a few minutes, then strain it, and add half a pound of butter rolled in flour: let it boil, and keep it stirring. Squeeze in the juice of half a lemon, and put in what salt you require; pour the sauce over the fish, lay the roes round, and garnish with lemon; but be careful to skim all the fat off the liquor.

Perch and tench.

Place them in cold water, boil them gently, and serve them with melted butter and soy. Garnish with lemon and horse-radish. They may be fried or stewed, but are not then so fine flavoured.

To fry trout.

Wash, gut, and scale them, then dry them, and lay them on a board, dusting them at the same time with some flour. Fry them finely brown with fresh dripping: serve with crimp parsley and melted butter. Tench and perch may be dressed in the same manner.

To stew trout.

Select a large trout, clean it well, and place it in a pan with gravy and white wine; then take two eggs buttered, some nutmeg, salt, and pepper, lemon peel, a little thyme, and some grated bread, mix them together, and put it in the belly of the trout, then suffer it to stew a quarter of an hour; then put in a piece of butter in the sauce; serve it hot, and garnish with lemon sliced.

Mackarel.

When boiled, serve them with butter and fennel. To broil them, split and sprinkle with pepper and salt, or stuff them with pepper, salt, herbs, and chopped fennel.

Collar them as eels.

To pot them, clean, season, and bake them in a pan with bay leaves, spice, and some butter: when cold, place them in a potting-pot, and cover them with clarified butter.—To pickle them, boil them; then boil some of the liquor, a few peppercorns, vinegar, and bay leaves; and when perfectly cold, pour it over them.

Red mullet.

Clean them, but leave the inside, enclose them in oiled paper, and having placed them in a small dish, bake them gently; an excellent sauce may be made of the liquor that comes from the fish, by adding a little essence of anchovy, a glass of sherry, and a piece of butter rolled in flour; give it a boil, and serve it in a butter tureen. The fish must be served in the paper cases.

To bake pike.

Clean and scale them well; open as near the throat as convenient, and use the following stuffing:

grated bread, anchovies, herbs, salt, suet, oysters, mace, pepper, four yolks of eggs, and, if it can be procured, half a pint of cream; mix it over the fire till it is sufficiently thick, then put it into the fish, and sew it carefully up; then put some small bits of butter over the fish, and bake it: serve it up with gravy, butter, and anchovy.

To boil or fry soles.

Soles, when boiled, should be carefully attended to, that they may look white; to do which, they should lay two hours in vinegar, salt, and water, and afterwards dried in a cloth, and then put into the fish pan with an onion, some whole pepper, and a little salt: serve with anchovy, shrimp, or muscle sauce.

If fried, do them in the same manner as other fish, with egg, crumbs, and lard, till they are of a fine brown.—If stewed, do them in the same manner as carp.

To boil haddocks.

Scale, gut, and wash them well, but do not rip their bellies open, but extract the guts with the gills; then dry the fish in a clean cloth: should there be any roe or liver, put it in again, flour them well, and have a good clear fire; then lay them on your gridiron, and turn them quick two or three times to prevent their sticking: when enough, serve them with plain butter.

Stuffing for pike, haddock, and small cod.

Take an equal quantity of fat bacon, beef suet, and fresh butter, some savoury, thyme, and parsley, a few leaves of sweet marjoram, two anchovies, with some salt, pepper, and nutmeg; to this add crumbs, and an egg to bind. Oysters added to the above will be a considerable improvement.

To dress a large plaice.

Keep it a day sprinkled with salt, after which wash and wipe it dry, wet it over with egg, and cover with crumbs of bread. When your lard, to which must be added two table spoonfuls of vinegar, is boiling hot, lay the fish in it, and fry it of a fine colour; when enough, drain it from the fat, and serve with fried parsley and anchovy sauce.

Smelts

Should be fried in the same manner as other fish, with eggs, crumbs, and boiling lard, being particularly attentive to do them of a fine colour, on which much of their beauty depends.

Spitchcock eels.

Take two large eels, and cut them into pieces, each three inches long, with the skin on, open them and clean them well, dry them in a cloth, then wet them with egg, and stew them with cut parsley, salt, pepper, and a bit of mace finely beaten. Then having rubbed your gridiron with a bit of suet, do the fish of a fine colour. Serve with anchovy and butter. They may be dressed either whole or cut, and with the skins off or on: if dressed whole, make them into forms agreeable to fancy with a skewer.

Fried eels,

Should always be dipped into egg and crumbs of bread, which materially improves their appearance at table.

Boiled eels.

Select the small eels for boiling, and place them in a small quantity of water; and when enough, serve with chopped parsley and butter.

Collared eel.

Take the bone from a large eel without skinning it, then make a powder with salt, mace, allspice, pepper, and a clove or two, with which rub over the whole inside, then roll it tight, and bind it with coarse tape. Boil it in salt and water till done, then add vinegar, and when cold keep it in pickle.

To roast lobsters.

Having boiled your lobsters, lay them before the fire, and baste them well with butter, till they have a fine froth: serve them with plain melted butter.

To butter shrimps.

Take a quart of shrimps, stew them in half a pint of white wine, a good piece of butter, and a grated nutmeg. When the butter is melted, and the shrimps are hot through, beat the yolks of four eggs with a little white wine, and pour it in; then dish it on sippets, and garnish with sliced lemon.

To make anchovy sauce.

For this purpose take a pint of gravy, put in an anchovy, roll a quarter of a pound of butter in a little flour, which add to it, and stir the whole together till it boils. To this, if you wish it, may be added lemon juice, red wine, and ketchup.

To fry oysters.

Make a batter, then having washed your oysters, and wiped them dry, dip them into the batter, and roll them in some crumbs of bread, and mace finely beaten, fry them as other fish.

To stew oysters.

Drain off the liquor of the oysters, and wash them in water, then mix the liquor drained from

them with an equal quantity of water and white wine, a small portion of whole pepper, and a blade of mace. Place this mixture over the fire, and boil it well; then lay in the oysters, and let them just boil up, and thicken the whole with butter rolled in flour. Serve them with sippets and the liquor, and garnish with sliced lemon.

To stew lampreys.

Clean the fish, and remove the sinew which runs down the back; season with nutmeg, pepper, mace, cloves, and allspice, place it in a stewpan with strong beef gravy, port wine, and an equal portion of Madeira: cover it close, and let it stew till tender, then take out the lamprey, and preserve it hot, while you boil up the liquor, with a few anchovies minced, and some flour and butter: strain the gravy through a sieve, to which add lemon juice, and some made mustard: serve with sippets of bread and horse-radish. Cyder will do instead of white wine.

To fry lampreys.

Bleed them and save the blood, then wash them in hot water and cut them in pieces, fry them in fresh butter, but not enough, pour out the fat, put in a little white wine, give the pan a shake round, season it with whole pepper, salt, nutmeg, sweet herbs, and a bay leaf; then put in a few capers, a large piece of butter rolled in flour, and the blood, shake the pan round often, and cover them close. When enough take them out, strain the sauce, then give it a quick boil, squeeze in a little lemon juice, and pour all over the fish: garnish with lemon.

Fried herrings.

Must be done a light brown, and served with

onions sliced and fried; in which manner they are very excellent.

Broiled herrings.

When floured, broil them of a good colour, and serve them with plain butter. Great care must be taken not to burn or smoke them.

Potted Herrings.

The same as potted mackarel.

Sprats.

Should be wiped clean with a cloth, and fastened together by long skewers run through the heads; then broiled, and served hot and hot, otherwise they will not eat so well.

To pot lobsters and shrimps.

Par-boil them, then extract the meat and chop it into small pieces, season with white pepper, nutmeg, mace, and salt, press the whole into a pot, and cover it with butter; bake half an hour, put the spawn in; when perfectly cold, take the lobster out, and lay it in the pots with a little of the butter. Beat the remaining butter in a mortar with a portion of the spawn; then mix the butter thus coloured with as much as will serve to cover the pots, and strain it.

Stewed lobsters.

Pick the lobster well, lay the spawn in a dish that has a lamp, and rub them down with a piece of butter, four spoonfuls of any sort of gravy, two of soy, a small portion of salt, cayenne, two spoonfuls of port wine. Then stew the lobster, cut into bits with the gravy as above.

Hot crab.

Extract the meat, clear the shell from the head,

then put the head, with a nutmeg, salt, pepper, a bit of butter, crumbs of bread, and three spoonfuls of vinegar, into the shell again, and set it before the fire. Serve it with dry toast.

To broil whittings.

Wash your fish with water and salt, and dry them well and flour them, make your gridiron hot, having previously rubbed it with chalk, lay them on, and when enough serve them with shrimp sauce. Serve it either whole or in slices. A few sweet herbs mixed with the spices will be found a great improvement.

To scallop oysters.

Lay them in scallop shells, or saucers, with crumbs of bread, pepper, nutmeg, salt, and a piece of butter: bake them in a Dutch oven.

To pickle oysters.

Wash eight dozen of the largest oysters in their own liquor, wipe them dry, strain the liquor off, then add to it two dessert spoonfuls of pepper, four blades of mace, and two table spoonfuls of salt, six of white wine, and eight of vinegar. Let the oysters simmer a short time in the liquor, then place them in jars, boil the pickle up, skim it carefully, and when perfectly cold pour it over the oysters, and tie them closely down.

To dress a turtle.

Take the head off close to the shell, and open the callapee, observing to leave some of the meat to the breast and shell: take the entrails out and scald them in water with the callapee; open the guts, and clean them carefully, chop them small, and stew them four hours by themselves, divide the other meat into moderate pieces, clean the fins in the

same manner as goose giblets, cut them in pieces, and stew the meat and fins together one hour, then strain them off and season with cayenne, a bottle of Madeira, salt, pepper, and other spice, four ounces of butter, and force-meat balls; thicken the soup, and lay the meat and entrails into it, then put the whole into the deep shell, and bake it in an oven.

The callapee is done two ways, with brown and white sauce, with a paste rim in the centre, and another round the edge of the dish that the turtle is baked in. But the best callapee must be cracked in the middle. The white side should be served with yolks of eggs, wine, lemon, cream, and butter drawn up thick, and poured over when it comes from the oven, and the brown with some of the same sauce that is put in the callapee.

SOUPS AND BROTHS.

OBSERVATIONS.

Particular attention is necessary to see that your pots, saucepans, &c. in which you intend to make soup, are well tinned, and perfectly free from sand, dirt, or grease; care must be paid in respect to the quantity of water, which should never be more than you wish to have soup.

Gravy soup is invariably the best when the juices are fresh. Soups, when preserved, should be changed daily into fresh pans, well scalded, and they should on no account be kept in metal.

Butter mixed with flour will increase the richness and consistency of soup.

Fat may be removed from the surface of soup by a tea-cupful of flour and water, well mixed and boiled in.

Soups require a considerable time to boil, and should, if convenient, be made one day before they are wanted.

Cow-heel jelly is a great improvement to soups, as are truffles and morels.

Gravy soup.

Boil the bones of a rump of beef, with a piece of the neck, till their richness is extracted; strain the liquor through a sieve, then leaven some butter, and add to it an onion, a few cloves, cellery, endive, turnips, and earrots, with salt, and whole pepper, in such portions as you may think proper, and mixing these with the liquor, boil them till the herbs and roots are become tender; then serve it up with toasted bread cut into small pieces.

Beef tea.

Take a pound of beef perfectly lean, chop it into small pieces, and boil it in one gallon of water with a slice of under-crust of white bread, and a small portion of salt; let it boil till reduced to two quarts, then strain it, and make use of it as necessary.

Veal broth.

Stew a knuckle in a gallon of water, some salt, three ounces of rice, and two blades of mace, till the quantity of water is one half reduced.

Good soup.

Take some slices of baeon, a knuckle of veal, mace, onions, and a small quantity of water, let it

simmer till very strong, when it may be reduced, by adding beef broth, and stewed till the meat is done to rags; add vermicelli cream and a roll.

Mutton broth.

Cut a neck of mutton in two, boil the scrag in a gallon of water, being careful to skim it well, then put in a small bundle of sweet herbs, a crust of bread, and one onion. Let it boil an hour, then put in the other part of the mutton, with a turnip or two; marigolds, a few chives well chopped, and some parsley also cut fine, should be put in about ten minutes before the broth is enough. Season it with salt, and a quarter of a pound of pearl barley may be put in with advantage at first.

Pease soup,

Should be made with split peas and a leg of pork; and having taken out and strained the liquor through a sieve, put a pint of split peas to five quarts of it, with cellery to your fancy; season with salt and black pepper. Any pieces of meat in the house, will be an improvement to it, particularly ham bones, roots of tongues, &c.

Green pease soup.

Having prepared a strong beef broth, clear it off; shred some spinach, cabbage, lettuce, and a small portion of mint and parsley. Lay eight ounces of butter in a stew pan, sprinkle in some flour, and burn it over the fire, then throw in the herbs, and toss them up a little with it, after which pour in the broth, and one quart of green peas parboiled; let them simmer over the fire forty minutes, then throw in some slices of French bread, previously well dried before the fire; season with salt, mace, and pepper, after which let the whole stew thirty minutes longer.

Serve this soup in a dish garnished with spinach.

Colouring for soups or gravies.

Take eight ounces of loaf sugar, two gills of water, one ounce of fine butter, and place it in a small saucepan over the fire, observing to stir it constantly with a wooden spoon, till it acquires a fine brown colour; then add a pint of water, when it must be again boiled and carefully freed from scum. When cold, bottle and cork it well.

A plain white soup.

Take a small knuckle of veal, and three quarts of water, boil it till the meat falls to pieces, and the water is reduced to about three pints. On the following day take off the fat, and remove the sediment, then put it into a well tinned saucepan, and add vermicelli, a small piece of fresh lemon-peel, and a blade of finely powdered mace; serve with the addition of half a pint of new milk, a quarter of a pint of cream, and a sufficiency of ground rice to give it a proper consistency.

Chicken broth.

Put a young cock, after skinning him and taking away the fat, and breaking him to pieces, into two quarts of water, add a crust of bread and two blades of mace. Boil this liquor well down, and then add a quart more of boiling water, cover it close, let it boil about forty minutes, and then strain it off, seasoning with salt.

Giblet soup.

Take three sets of giblets, stew them with two pounds of gravy beef, a bunch of sweet herbs, two onions, and a sufficiency of white pepper and salt, add to this six pints of water, and let it simmer till the gizzards (which must be divided) are perfectly tender. Skim it clean, then add three tea-spoon-

fuls of mushroom powder, and three quarters of an ounce of good butter rolled in flour; let it boil ten minutes, and serve with the giblets.

Oyster soup.

Make your stock of liquor, to the quantity of two quarts, with any sort of fish the place affords; put one pint of oysters bearded, into a saucepan, strain the liquor, stew them five minutes in their own liquor, then pound the hard parts of the oyster in a mortar with the yolks of three hard eggs, mix them with some of the soup, then lay them with the remainder of the oysters and liquor in a saucepan, with nutmeg, pepper, and salt; let them boil a quarter of an hour, when they will be done.

Eel soup.

Take two pounds of eels, two quarts of water, a crust of bread, six blades of mace, two onions, a few corns of whole pepper, and a bundle of sweet herbs, boil them till half the liquor is wasted, then strain it, and serve it up with toasted bread.

It may be made stronger by boiling it longer.

Macaroni soup.

Boil two pounds of good macaroni in half a gallon of stock, till perfectly tender, then divide it equally, and put one half in another stew-pot; add some more stock to the remainder, and continue it over the fire till done enough to squeeze the macaroni through a sieve; then add together that, the two liquors, some boiling hot cream, according to fancy, the macaroni that was first taken out, and make the whole hot, without suffering it to boil: serve it with rasped crust cut small.

Good clear brown stock for gravy soup, or gravy.

Take a knuckle of veal, a pound of lean bacon,

and a pound and a half of lean beef, all sliced, and put the whole into a stew-pan with three onions, two carrots, three turnips, two or three heads of celery, and five pints of water: stew the meat tender, but on no account make it brown. Stock thus prepared will serve either for soup, or brown or white gravy; as it can be easily coloured with the colouring previously described.

Vegetable soup.

Pare and slice eight cucumbers, add the insides of eight cos-lettuces, a couple of sprigs of mint, four onions, pepper, salt, parsley, and a quart of young peas; lay all these in a saucepan, with twelve ounces of butter, and let them stew in their own liquor near a gentle fire, forty minutes, then pour three quarts of boiling water on the vegetables, and stew them nearly three hours; thicken it with flour and water, and then serve it.

Carrot soup.

Take one gallon of liquor in which beef or mutton has been boiled, and put in it some beef bones, three onions, two turnips, with a sufficiency of pepper and salt, stew the above at least for two hours, then scrape and slice eight large carrots, strain the soup on them, and boil the whole till the carrots are sufficiently done to pulp through a sieve; then boil the pulp with the soup till it becomes as thick as pease soup.

N. B. This soup should be prepared the day before it is wanted, and the use of iron spoons should be carefully avoided. It may be seasoned according to fancy with cayenne, &c.

Soup maigre.

Take two quarts of green peas, flour and fry them, eight onions finely sliced, celery, three car-

rots, two turnips, and the same number of parsnips, then pour over them six quarts of water, and stew it till the whole will pulp through a coarse cloth or sieve; then boil it quick, and serve it up.

Partridge soup.

Take four old partridges, clean, skin, and cut them into pieces, with eight slices of ham, two heads of celery, and five onions, cut into slices, fry them nicely brown in butter, but be careful to prevent them from burning; then lay them in a stew-pan with seven pints of boiling water, some pepper-corns, a bit of beef or mutton, and a small portion of salt. Let the whole stew three hours, then strain it, and again put it in the stew-pan, and place it on the fire till near boiling, then serve it up.

Pepper pot.

Consists of equal portions of fish, flesh, fowls, and vegetables, with a small quantity of pulse: two pounds of each will require six quarts of water: a small suet dumpling may be boiled with it, and the fat should be carefully taken off as fast as it rises.—Season with cayenne and salt.

The whole must be stewed till the meat is completely tender.

Onion soup.

Take the liquor in which a leg of mutton has boiled, into which put some carrots and turnips, and such bones as you may have; stew the whole two hours, then strain the liquor on five onions, which have been previously sliced and fried of a fine brown colour; then let the whole simmer two hours longer, (being particularly careful to skim it well) and serve it with toasted bread.

Hare soup.

Cut an old hare into bits, and add to it two pounds of very lean beef, a quarter of a pound of lean bacon, a bunch of sweet herbs and two onions, on which pour five pints of boiling water, simmer till the hare is done to rags, then season with cayenne, soy, and salt. Serve it with force-meat balls.

Soup-a-la-sap.

Take one pound of grated potatoes, two pounds of beef cut into thin slices, a quart of grey peas, three onions, and six ounces of rice, to which add six quarts of water, which reduce to five by boiling. Strain the whole through a cullender; after which pulp the peas into it, then put it into the saucepan again, with three heads of celery nicely sliced, stew it tender, and season with salt and pepper, and a little ketchup and soy, according to fancy.

GRAVIES AND SAUCES.

OBSERVATIONS.

The cheapest method of making gravy is to use beef skirts and kidneys, which will answer equally well as other meat, if prepared in the same manner. A considerable improvement may be made in gravies, by adding the shank-bones of mutton, well cleaned. A milt will also make excellent gravy.

A good stock gravy.

Put six pounds of beef into two gallons of water, (for which purpose the neck, free from fat, is the

best) season with salt, and black and white pepper whole; add four fried onions, two blades of mace, and a bunch of herbs. Let it boil till reduced one half, then strain and keep it for use.

Brown gravy.

Take three pounds of lean coarse beef, cut it small, and lay it in a stew pan, cover it close, and place it over a gentle fire till the meat becomes brown on both sides, but it must not be burnt. Then pour in some boiling water, in which two large onions, some thyme, and whole pepper have been boiled. Season with salt, then cover it close, and set it again over the fire, let it stew forty minutes, strain it, and skim the fat carefully off.

Brown gravy without meat.

Take of water, and ale that is not bitter, one pint each, of walnut pickle, mushroom pickle, and ketchup, two table-spoonfuls each, two anchovies, two onions shred, some salt, two or three blades of mace, and some whole pepper; to the above ingredients add a quarter of a pound of butter, with a small portion of flour, having previously made it brown by stirring it till the froth sinks. Then boil the whole together for twenty minutes, strain it, and use it.

White gravy.

Cut two pounds of veal into small pieces, and boil them with some salt, two onions, two blades of mace, five or six cloves, and about thirty black pepper-corns, in two quarts of water, till reduced to the richness required.

Gravy for a fowl.

Boil the liver, gizzard, and neck, in a pint of water, with a small piece of bread toasted brown,

pepper, salt, and thyme. Let it boil to half a pint, then add a glass of port wine, and strain it. Thicken with butter and flour.

To melt butter thick.

Barely moisten the bottom of your saucepan with water; cut your butter into slices, and lay it in the saucepan before the water you have put in becomes warm. As the butter melts stir the pan one way frequently, and when it is melted let it *boil* up, it will be then smooth, thick, and fine. No flour must be used.

Clear gravy.

Cut your beef into thin slices, and broil a part of them over a clear fire, in such a manner as will suffice to colour the gravy, without doing the meat; then place that and the raw meat into a stew-pan with three onions, three cloves, some allspice, whole pepper, sweet herbs, and cayenne; cover the whole with boiling water, let it boil, then skim it perfectly clear, and let it simmer till sufficiently strong.

Rich gravy.

Having rubbed some sliced beef and onions in flour, fry them till they acquire a fine brown colour, but be particularly attentive to prevent them from getting black; then lay them in a saucepan well tuned, and pour boiling water into the frying-pan and let it boil up, after which pour it on the meat in the saucepan, add parsley, savoury, and thyme, a small portion of marjoram, some allspice, mace, cloves, and pepper-corns; simmer till sufficiently strong, and then strain it; a bit of ham is a great improvement to this gravy, which may be varied by anchovy and other sauces agreeable to fancy.

Excellent fish sauce.

Take four eels and skin them, then gut and clean them well, after which divide them into pieces, and lay them in a stew-pan, add a quart of water, with a piece of browned bread, three blades of mace, some sweet herbs, four anchovies, some whole pepper, and a little salt, let it simmer till sufficiently rich, then thicken with flour and butter.

Sauce for wild fowl.

Take half a pint of port wine, an equal portion of good gravy, a small quantity of pepper, salt, and shalot, with some nutmeg and mace; let this mixture simmer for fifteen minutes, and then add a little butter and flour, after which give it one boil, and pour it through your wild fowl.

Rich sauce for carp or turkey.

Roll three quarters of a pound of butter with a table-spoonful of flour, to which add a *small quantity* of water, and melt it; to this you must add half a pint of thick cream, one anchovy finely minced, but not washed, place the whole over the fire, and as it boils add two or three table-spoonfuls of soy; pour it into the sauce-boat, with the addition of salt and lemon.

In making this sauee, great care is requisite to keep it stirring, as it will otherwise curdle.

Sauce for cold fowl or game.

Pound the yolks of three eggs, boiled hard, two anchovies, one table-spoonful of oil, four of good vinegar, two shalots, a small quantity of mustard, a desert spoonful of catchup, and cayenne to taste. The whole of these ingredients should be well beaten in the mortar before the oil is added. After it is thoroughly mixed, strain it.

Mushroom sauce.

Clean half a pint of young mushrooms, take off the skin by rubbing them with salt; lay them in a stew-pan, with a small quantity of salt, half a pint of cream, a little mace and nutmeg, thicken the whole with butter and flour; let them boil, and, to prevent them from curdling, they must be stirred till done. The above sauce is excellent for fowls and rabbits.

Onion sauce.

Peel six onions very clean, and boil them till perfectly tender, then drain the water off, and beat them up very fine, after which add a sufficiency of butter, and a small portion of cream.

Sauce for green geese.

Take half a pint of sorrel juice, half a pint of white wine, and some scalded gooseberries, to which add a sufficiency of sugar and butter; let the whole boil up.

Bread sauce.

Boil an onion with whole black pepper and milk, till it is brought to a pulp, then strain off the milk and pour it on some grated stale bread, and cover it carefully up. In about forty minutes afterwards put it in a saucepan, with a large piece of butter rolled in flour, and when sufficiently boiled, serve it up.

Sauce for rump steaks.

Take a quarter of a pound of butter, and put it in a saucepan over the fire to brown, throw in two onions minced small and fry them brown, but be careful to prevent burning; then add a table-spoonful of flour, and give the whole another fry; then

put half a pint of good gravy, with some salt and pepper, and a little cayenne if agreeable; let it boil fifteen minutes, and skim it carefully, taking off all the fat, then add a dessert spoonful of made mustard, the juice of one lemon, and two spoonfuls of vinegar; boil the whole once more for five minutes, and then pour it on the steaks.

Sauce for fish pies.

Take a gill of vinegar, and the same quantity of white wine, oyster liquor, and catchup; boil these ingredients with two anchovies, and when done, strain them, and pour them into the pie after it is baked.

Another.

Take half a pint of cream, two anchovies mineed, a gill of good gravy, and two tea-spoonfuls of soy, boil the whole up with an ounce of butter rolled in flour.

Currant sauce.

Boil two ounces of dried currants in a pint of water five minutes, then add the crumb of a penny roll, a dozen cloves, a gill of port wine, and some butter, stirring it till it becomes perfectly smooth.

Apple sauce.

Core and peel six large apples, then slice them thin, and put them in a jar, which place in a saucepan of water over a gentle fire; when done pulp them, after which add butter and brown sugar.—This sauce is very excellent with goose and roast pork.

Tomata sauce.

Take the ripest tomatas, and lay them in a jar,

which must be plaeced in an oven from which the bread has been drawn; let them remain till soft, then separate the pulp from the skins, add chili vinegar, and some eloves of pounded garliek, agreeable to fancy, with powdered ginger, and salt. This sauce should be preserved in small bottles, well corked, in a cool and dry place. It is exceedingly good with either hot or cold meats.

Rich fish sauce.

Mincee twelve unwashed anehovies, and five shalots, serape two spoonfuls of horse-radish, to which add six blades of mace, a gill of anehovy liquor, five or six eloves, one sliced lemon, a pint of hock, and an equal quantity of water; reduce this mixture by boiling to three half pints, then strain it off, and when cold, add three table-spoonfuls of catchup. It must be preserved in bottles well corked.

Oyster sauce.

Set over the fire the liquor of the oysters with the beards, with a blade of mace and some lemon peel; when boiled, strain the liquor and add the oysters, with some milk, and butter rubbed in flour. Set the whole over the fire again till it boils, (observing to stir it all the time) and then serve it.

Lobster sauce.

Beat the spawn in a mortar with three anehovies pour on three spoonfuls of good gravy, and strain the whole into melted butter; then add the meat of the lobster, with a little lemon juice, and give the whole one boil.

The anehovies and gravy may be omitted if inconvenient to procure them.

Shrimp sauce.

Is made by simply picking the shrimps, and placing as many as agreeable into melted butter, with a little lemon juice.

Anchovy sauce.

Mince three unwashed anchovies, add to them some flour, butter, and one table-spoonful of water; stir the whole over a fire till it boils.

To melt butter.

Mix a quarter of a pound of butter with a large tea-spoonful of flour, place it in a saucepan with four table-spoonfuls of good milk, boil it quick, and shake it continually till the butter is melted.

To make verjuice.

Take a quantity of crab apples, and press out the juice, keep it one month, and then distil in a cold still, when it will be fit for use in a few days.

To make vinegar.

Boil ten pounds of coarse sugar, twelve gallons of water, and half a pound of brown bread together for one hour, then throw the bread out, and pour the liquor into an open vessel to cool, and on the following day add half a pint of yest. Let it stand twelve or fourteen days, and then put it in a cask, which must be set in the sun till sufficiently sour, which will commonly be in about six months. The bung-hole must have merely a bit of tile over it.

Gooseberry vinegar.

Take three gallons of water, and four quarts of gooseberries bruised, place the whole in a tub, in which it must remain three days, being stirred often; then strain it off, and add to every gallon of

liquor one pound of coarse sugar; pour the whole into a barrel with a toast and yeast. (The strength can be increased almost to any required degree by adding more fruit and sugar). It must then be placed in the sun, and the bung-hole covered as before mentioned.

Wine vinegar.

After making raisin wine, take the strained fruit, and to every fifty pounds weight put eight gallons of water; then put the yeast, &c. as in the preceding instances.

False Capers.

Take some nasturtiums, keep them five or six days after they are gathered, then pour boiling vinegar upon them, and when cold cover them closely.

Mustard.

The patent mustard should always be purchased, being on the long run more economical than the common method of making your own mustard, and certainly better.

Spices.

Spice should be very finely powdered, and each kind kept closely stopped in a separate bottle. Spice thus prepared will go much farther than when used in the common manner; besides which, it will add to the flavour. Previously to pounding, the spice should be well dried, and then done in sufficient quantities to last six months.

The bottles should be labeled, and put in a dry place.

Essence of Anchovies.

Take fifty or sixty anchovies, mince them with-

out the bone, but with some of their own liquor well strained; add to them a pint of water, in which let them boil till dissolved, which generally happens in five minutes. When cold, strain and bottle it, taking care to close it well.

N. B. Should your stock of anchovies become dry, the deficiency may be well supplied by pouring upon them beef brine.

To dry mushrooms.

Clean them well by wiping them, take out the brown, and carefully peel off the skin, dry them on sheets of paper in a cool oven, and afterwards preserve them in paper bags hung in a dry place. When used, let them simmer in gravy, and they will nearly regain their original size.

Force-meat balls for ragouts, &c.

Pound some lean veal and beef suet, with sweet herbs, parsley, some shalots, bread crumbs, pepper, salt, and a little grated nutmeg, in a marble mortar. Make this up into balls with raw yolk of egg, and boil or fry them lightly before they are added to any preparation.

Forcemeat for turkies, fowls, pies, &c.

Take lean veal, ham, parsley, thyme, some shalots, a little pounded allspice and pepper, a few nice mushrooms, or a little mushroom powder, some salt, and lemon juice, and do them over a very slow fire, shaking the saucepan frequently, till about two thirds done. Pound them very fine in a marble mortar, and add bread crumbs and raw yolk of egg to make them up into balls, or fit for stuffing.

Egg balls.

Pound the yolks of as many hard eggs as will be wanting in a marble mortar, with a little flour and salt, add as much raw yolk of egg as will make this up into balls, and boil them before they are put into soups, or any other preparation.

Elegant forcemeat for stewed fish, or fish soups.

Take a lobster, beat the flesh and soft parts to a pulp with an anchovy, some yolk of a hard egg, and a stick of boiled celery, to which add some bread crumbs, cayenne, mace, salt, two eggs well beaten, a little catchup, three ounces of butter warmed, and one table-spoonful of oyster liquor; form the whole into balls, and fry them in butter till they acquire a fine brown colour.

To make litile eggs for turtle.

Pound hard yolks of eggs, and make a paste with the yolk of a raw one, then roll them into small balls, and put them in boiling water for three minutes.

DIRECTIONS

FOR THE

PREPARATION OF VEGETABLES.

THE principal art in boiling greens, is to preserve their beautiful green appearance and sweetness, to do which they must be carefully picked, washed, and freed from insects, and they should be

as fresh as possible, it being impossible to bring such as are stale to a good colour.

In boiling them, you should use a considerable quantity of water, and a tin, brass or copper pan, in which they should be dressed by themselves, meat, or an iron pot, spoiling the colour.

Vegetables should be drained the moment they are enough, and attention should be paid that they be not over-boiled, in which case they lose their crispness.—The preceding remarks hold good in respect to all kinds of vegetables, except carrots, which should be boiled with beef.

If your water is hard in which you desire to boil vegetables green, put in a small spoonful of salt of wormwood, previous to laying in your vegetables.

To dress colliflowers.

Separate the green part, and cut the flower close at the bottom from the stalk. Let it soak an hour in clear cold water, and then lay it in boiling milk and water, (or water alone) observing to skim it well; when the flower or stalks feel tender it is enough, and should be instantly taken up. Drain it for a minute, and serve it up in a dish by itself, with plain melted butter in a sauce-tureen.

To dress brocoli.

The small clusters round the main head must be taken off with a penknife, the outside skin on the stalks must be then carefully peeled off, then wash them clean and lay them in *boiling* water, with a sufficiency of salt; let them boil till the stalks are tender, and then serve as colliflower.

To dress cabbage and sprouts.

If your cabbage is large cut it in two, or four parts, lay it in boiling water, (of which there should

be plenty) when the stalks are tender, or sink to the bottom, they are enough. Salt should be thrown into the water before you lay in your greens.— Coleworts, savoys, and brown-cole, must be boiled in the same manner.

Asparagus.

Great attention is necessary to boil asparagus: it must be carefully washed and cleaned, the horny part must be cut away, leaving only enough to take it up with the fingers. After the white horny part has been well scraped, cut them all off at one length, and tie them up in separate bundles; lay them in boiling water with a little salt. Boil them briskly, and they are enough when tender — Dip a round of toasted bread in the liquor and lay it in the dish, then pour some melted butter over the toast, and lay the asparagus on the toast entirely round the dish. Serve with melted butter in a sauce tureen.

Artichokes.

Wring the stalks off, and lay the artichokes in the water cold, with the bottoms up; by which means, the dirt concealed between the leaves will boil out. After the water boils, they will take nearly two hours to be done. Serve with melted butter, salt, and pepper.

To fry them, blanch them first in water, then flour them and fry them in fresh butter; when enough lay them in a dish and pour melted butter over them.

To fricasee artichoke bottoms.

If dried, lay them in warm water four hours, observing to change the water as many times, then take half a pint of cream and an ounce of butter,

which *stir* over the fire till melted: after which lay in the artichokes till hot, then serve them up.

French beans.

Lay them in water and salt, after having stringed them, and cut them in two; when your pan of water boils, throw in a little salt, and then your beans. When tender, they are enough: lay them in a small dish, and serve them with a tureen of melted butter.

Parsnips.

Should be boiled in a considerable quantity of water; when they are soft, take them up, and carefully scrape off the dirt and spots, after which scrape them all fine; then lay them in a saucepan with milk, and let them simmer till thick; then add a piece of butter and salt, after which serve them up.

Or, when boiled and scraped, they may be served up in a dish whole, with melted butter in a sauce tureen.

Parsnips are very fine with salt fish.

To stew them, they must be boiled tender, scraped, and cut into slices, then lay them in a saucepan with cream, butter rolled in flour, and salt, observing frequently to shake the saucepan, when the cream boils pour them into a small dish, and serve them up.

Carrots.

Clean them well by washing and scraping, and when enough rub them in a clean cloth. If they are young, half an hour will do them: but if large, an hour.—Carrots are very excellent with corned beef.

To mash potatoes.

Boil, peel, and lay them in a saucepan, then mash

them with a strong spoon; add a pint of cream or milk, with a sufficieney of salt; stir them well together, to prevent them from sticking to the bottom of the saucepan, and when perfectly hot, stir in four ounces of butter, and when melted serve it up.

Garden, or Windsor beans.

Boil them by themselves with a little salt, parsley, and mint; when tender they are enough; then drain them, and serve with parsley and melted butter.—Beans are excellent with bacon or ham.

To boil green peas.

Shell, but do not wash them, boil them in plenty of water, and skim well as soon as they boil. Put in some salt and mint tops, and be particularly careful not to overboil them, as they will then lose their colour and taste. When enough, serve them in a dish by themselves, and melted butter in a saucetureen.

To keep green peas.

Scald your peas, then strain and dry them between clean cloths, after which put them in wide-mouthed bottles, and pour clarified suet over them, then close the bottle well, and rosin the cork down; after which bury them under ground. When used, boil them till tender, with a bit of butter, some mint, and a small portion of sugar.

Jerusalem artichokes.

Must be taken up the moment they are enough, otherwise they will prove watery. Serve with butter and pepper.

Roast onions.

With the skins on; when enough peel them, and serve with cold butter, salt, and potatoes roasted.

To stew cucumbers.

Slice some onions, and cut the cucumbers large, then flour and fry them in good fresh butter; after which pour on some gravy, and stew them till enough.

To stew onions.

Peel twelve onions, and having floured, fry them of a light brown, lay them in a stew-pan with some gravy, two spoonfuls of catchup, pepper, salt, and if agreeable, a little cayenne. Place the whole over a gentle fire, and let them stew an hour and a half.

To stew celery.

Wash four large heads, take off the outer leaves, divide each head into halves, then cut them into pieces, each about three inches long, lay them in a stew-pan with weak gravy, and let them simmer till perfectly tender; then add a small portion of cream, and season with pepper, salt, nutmeg, and mace, warm the whole, after which serve it up.

Spinach.

Must be carefully picked and washed, then lay it in a saucepan of a size (if convenient) barely to hold it, strew a little salt over the top, and cover it close. It must be frequently shaken; when done, beat it well with a bit of butter, then squeeze it quite dry between two plates, or into a mould, and serve it up.

To stew red cabbage.

Shlice the cabbage, and place it over a gentle fire, with gravy, onion, pepper, and salt, a little vinegar, one tea-spoonful of catchup, and when done, add a bit of butter rolled in flour.

To stew Mushrooms.

Great attention is requisite in the use of mushrooms, as many sorts of them are sufficiently poisonous to cause death. For stewing, the large buttons are preferable, clean them by rubbing them with salt and a bit of rag; lay them in a stew-pan, with some pepper-corns, and sprinkle them with salt. Let the whole gently simmer till enough, then add butter rolled in flour, and serve with sippets of bread. Cayenne, and a gill of good cream, is a considerable improvement.

Lobster salad.

Prepare a salad in the usual manner, then chop the red part of a lobster and mix with it, the colour of which presents a striking contrast to the vegetables.

To boil potatoes.

Potatoes should never be pared. Place them on the fire in cold water, and when about half done throw in some salt and a small quantity of cold water. When nearly enough drain off the water, then lay a clean cloth over them, and covering the pot set them by the fire to steam. New potatoes must be taken off in good time, or they will eat watery.

To mash parsnips.

Boil them sufficiently tender, when having scraped them mash them into a saucepan, add butter, pepper, and salt. Cream, if it can be procured, is a great improvement.

To dress chardoons.

Tie them into bundles, and dress and serve them as asparagus. Or boil them in salt and water till

tender, then dry them, dip them in butter, and fry them. Serve with plain melted butter.

Beet roots.

Are extremely wholesome, and contribute to form a very pretty salad in winter. It is very good, if boiled till tender, then sliced moderately thin, with a small portion of onion, and laid in a stew-pan with some gravy, a gill of white wine, and a spoonful of vinegar; then let it simmer till the gravy becomes just tinged with its colour, and serve in a small dish. If very small onions are used they should not be cut, which greatly adds to the neat appearance of this dish.

Sea cale.

Must be dressed and served in the same manner as asparagus.

To keep vegetables through the winter.

Beet roots should be placed between layers of dry sand, with the earth about them.

Parsnips—the same.

Carrots—the same.

Parsley—should be dried in a cool oven, by which means it preserves its colour.

Onions should be preserved by hanging them in a dry cold room.

Potatoes—are to be carefully kept from the frost, which immediately renders them unfit for use.

Truffles and morels—should be dried, and kept in paper bags in a dry place.

Artichoke bottoms—the same.

Lemon and orange peel—the same.

Herbs of every kind—dried, and kept in bags in a dry room.

PICKLES.

INSTRUCTIONS.

Pickles should never be taken out of their jars except with a bone spoon. The store jars should be opened as seldom as possible, except when to fill the small ones in present use. Great attention is requisite to see that they are all tied very closely down. Pickles should be done in stew-pans, and never put in unglazed jars, which may be productive of serious injury to those who partake of them. Very great care is necessary to make them well.

To pickle smelts.

Gut and clean them, then lay them in a pan in rows, then add ginger, nutmeg, mace, sliced lemon, powdered bay leaves, and salt. Let the pickle be red wine, vinegar, cochineal, and saltpetre.

To pickle walnuts.

Prepare a pickle of salt and water sufficiently strong to bear an egg, boil and scum it well, then pour it over the nuts, and let them stand twelve or fourteen days, but the pickle must be changed at the end of six days. When they have remained in this manner twelve days, drain off the liquor and dry them with a coarse cloth; then take white wine vinegar, mace, cloves, allspice, nutmeg, bruised ginger, and Jamaica pepper-corns; boil up the whole, and pour it boiling hot upon the walnuts. When they are cold put them in a jar, and tie them well down.

A little garlick and mustard seed may be added, if agreeable.

Or,

Pick them when young, cut off the stalks, and put them into a jar, boil some good vinegar with some salt and horse-radish, bruised pepper, ginger, and cloves, then pour it hot upon the walnuts; when cold tie them down with a bladder, and let them stand a year; when the walnuts are consumed the vinegar may be improved and made useful for fish sauce and hashies, by boiling it up with anchovies, cloves, and garlic; then strain it, and cork it up in bottles.

To pickle cabbage.

Slice a large cabbage, season some vinegar according to your fancy, and pour it on boiling hot four times, after which, when cold, tie it down securely.

To pickle onions.

Take small onions, clear them from their skins, lay them in brine one day, which must be changed once, then dry them well in a clean cloth, and boil some white wine vinegar, mace, cloves, and whole pepper; pour this over them scalding hot, and when cold cover them close.

Or,

Take the smallest white onions, lay them in water and salt, as above, then put to them a cold pickle of vinegar and spice, and tie down the whole in small bottles, with broad mouths.

To pickle beet and turnips.

Boil your beet roots in salt and water, a pint of vinegar, and some bruised cochineal; when half

done put in the turnips, and when boiled take them off, and preserve them in the same pickle.

To pickle barberries.

Take a quart of white wine vinegar and the same quantity of water, to which put one pound of coarse sugar, then take the worst of the barberries and put them into this liquor, and the best into glasses; then boil the pickle, carefully taking off the scum; boil it till it assumes a fine colour, let it remain till cold, and *then* strain it hard through a coarse cloth. Let it settle, then pour it clear into the glasses, and tie it down with bladder. To every pound of sugar thus used, half a pound of white salt must be added.

To pickle Samphire.

Lay your samphire when picked in a pan, throw some salt over it, and cover it with spring water. Let it remain twenty-four hours; then strain off the liquor, and place the samphire in a brass saucepan, add some salt, and cover the whole with good vinegar; cover the saucepan perfectly close, and place it on a gentle fire, where let it remain only till crisp and green, which requires great attention. Then put it in your jar, and cover it close till cold, when it must be tied down with bladder and leather.

Lemon Pickle.

Take twelve lemons, and cut each into six pieces, put on them two pounds of salt, eight or nine cloves of garlick, with mace, nutmeg, cayenne, and allspice, half an ounce of each, and a quarter of a pound of flour of mustard; to these ingredients add one gallon of good vinegar, boil the whole for half an hour, then put it in a jar and set it by for eight

weeks, observing to stir it well every day. After which pour it into small bottles, and close them very well.

Indian pickle.

Peel and slice half a pound of garlick, and salt it three days, then lay it in the sun to dry.

Salt and dry three ounces of long pepper in the same manner.

Divide some hard white cabbages into quarters, salt them three days, then press them, and lay them in the sun to dry. Lay half a pound of ginger in water twelve hours, then bruise and lay it in a pan in salt till the other articles are ready.

Branch cauliflowers—Take some radish pods, young French beans whole, celery cut into moderate sized lengths, and the young shoots of elder, (which will appear like bamboo). Add to the above some quartered cucumbers, when the whole must be salted and dried in the sun, except the cucumbers, over which you must pour boiling vinegar without salt, in which let them remain one night, then drain them.

Put the spice, garlick, four ounces of mustard seed, and a sufficiency of vinegar for the whole you intend to pickle, into a stone jar, with one ounce of turmeric, to be ready when the vegetables are dried.

When every thing is prepared as above directed, put the whole into a jar, and pour over them some boiling vinegar; take them out the following day and lay them in a stock jar, by which you will clear them from the dust contracted by laying so long in the sun.

The whole of the vinegar should have been warmed before it is put to the spice, but should have been cool before poured on it.

When you have done thus, cover them with vinegar, to which add two ounces of flour of mustard, gradually mixed with it when boiling hot. Then close the jar very tight.

The above pickle is very excellent, but will not be fit for use under twelve months.

Or,

Divide the heads of some cauliflowers into pieces, and add some slices of the inside of the stalk, put to them two white cabbages cut into pieces, with inside slices of carrots, onions, and turnips. Boil a strong brine, simmer the pickles in it two minutes, drain them, let them dry over an oven till they are shrivelled up, then put them into a jar, and prepare the following pickle:—To four quarts of vinegar, add two ounces of flour of mustard, two ounces of long pepper, two ounces of ginger, four ounces of black pepper, four ounces of cloves, with some horse-radish, and a few shalots. Boil the whole, and pour it on the pickles while hot, when perfectly cold tie them down, and, if necessary, add more vinegar afterwards; and in a month they will be excellent.

Cucumber mangoes.

Take large cucumbers, cut a small hole in the sides and extract the seeds, which must be mixed with mustard seeds and minced garlick, then stuff the cucumbers full with them, and replace the pieces cut from the sides, bind it up with a bit of new packthread; then boil a sufficient quantity of vinegar with pepper, salt, ginger, and mace, and pour it boiling hot over the mangoes four successive days. On the last add some seraped horse-radish and flour of mustard to the vinegar, and stop the whole close. The vinegar may be poured on more than four times.

To pickle gherkins.

Take two or three hundred, lay them on dishes, salt them and let them remain eight or nine days, then drain them, and laying them in a jar pour boiling vinegar upon them. Place them near the fire covered with vine leaves. If they do not become sufficiently green, strain off the vinegar, boil it, and again pour it over them, covering with fresh leaves. Continue to do so till they become as green as you wish.

To pickle mushrooms.

Take button mushrooms, rub them clean with flannel and salt, throw some salt over them, and lay them in a stew-pan with mace and pepper; while the liquor comes out shake them well, and continue to do so till the whole is dried into them again; then pour in as much vinegar as will cover them, give the whole one warm, and turn them into a jar. Prepared in this manner, mushrooms will keep two years, and are very excellent.

Or,

Clean some button mushrooms with a piece of flannel dipped in salt and water, boil them in salt and water a few moments, till the liquor is drawn out, lay them in a cloth to cool, put them in jars, and fill them up with cold vinegar that has been boiled with mace, ginger, and salt, then add one spoonful of sweet oil to each bottle, and cork them down.

To pickle Nasturtiums.

Pick them when young on a warm day, and put them in a jar of old vinegar, which has been taken from green pickles, or onions, and boiled afresh; or boil some fresh vinegar with salt and spice, and when cold put in the nasturtiums.

To pickle French Beans.

Pick your beans clean, strew some salt over them, when it begins to dissolve stir them frequently, and the following day drain them, lay them in jars, and cover them with boiling vinegar; let the jars stand four days some distance from the fire, then put the vinegar and pickles into a stew-pan, set it on the fire, covered with vine leaves, and when the leaves turn yellow put in fresh ones till the leaves become of a fine green colour: observe they must only simmer, boiling would spoil them; add sliced ginger, pepper-corns, &c. Gerkins and radish pods are done in the same manner.

Walnut catchup.

While the young walnuts are tender press out two gallons of the juice, let it simmer, and skim it well, then add four ounces of anchovies, bones, and liquor, the same quantity of shalots, three ounces of cloves and ginger, with two ounces of mace and pepper each, and three cloves of garlick; let the whole simmer till the shalots sink, then pour it into a pan, let it remain till cool, after which bottle it, and divide the spices; cork very tight, and tie down with a bladder.

This should never be used under one year, and will keep for twenty.

To pickle red cabbage.

Slice them into a sieve, and sprinkle each layer with salt, let the whole drain three days, then add some sliced beet root, and place the whole in a jar, over which pour boiling vinegar. The purple red cabbage is the finest. Mace, bruised ginger, whole pepper, and cloves, may be boiled with the vinegar, and will make a great improvement.

Mushroom catchup.

Take two gallons of mushrooms (the larger the better) mash them into an earthen pan, and stew the whole with salt; stir them frequently for two days, then let them stand for nine. Strain and boil the liquor with the addition of mace, ginger, cloves, mustard seed, and whole pepper, with a little allspice.

When perfectly cold pour it into bottles, and cork them closely; in three months boil it again, and it will then keep a long time.

ROASTING, BOILING, AND SALTING MEAT, &c.

INSTRUCTIONS.

Your fire should be large, clear, and brisk, and kept constantly free from ashes at the bottom, and you must observe that the fire should never be stirred more than once during the time of roasting, on which occasion the meat and spit should be removed to a greater distance. All meat should be carefully washed before dressed; but meat intended to roast should be well dried before placed on the spit.

To render meat white, boil it in a well floured cloth, and your pot must be carefully skimmed.

Lay your meat in cold water, but be careful to flour it well first, and do not suffer it to boil quick, which will certainly render it hard. You should

never boil vegetables with meat, excepting carrots or parsnips. In respect to the time required for roasting or boiling a joint, you must be directed by your own judgment, the size of the joint, and the strength of the fire. It is a common rule, however, to weigh the meat, and to allow about seventeen minutes for every pound. A dry tongue should soak one day, and it will then require four hours slow boiling, and a green one three hours. Meat when roasted, should not be placed too near the fire at first, which would occasion it to scorch, but be gradually placed nearer, constantly basted, and, when nearly done, dredged with flour, which will make it look frothy and nice. When put to roast, meat should be, for a short time, basted with salt and water. Old meat does not want so much dressing as young.

The greatest attention is requisite in the cook to have every cooking utensil perfectly clean, on which much depends. Fried things should be done over twice with eggs and crumbs, and the fat in which you fry be kept constantly boiling. Meat, whether for salting or immediate dressing, eats much better if suffered to hang a few days.

Never purchase any meat that is bruised, as it will invariably taint in a short time: and observe, that the best joints, though generally dearer than the others, will ultimately prove the cheapest, because they go the farthest.

A great part of the suet may be taken from sirloins of beef, loins of mutton or veal, clarified for future use. Dripping is equally good with butter for basting all kinds of meat, but not poultry. It will also serve very well for common pies, and should therefore be carefully preserved.

Meat, during the summer months, should be well

examined to discover the fly-blows, which should be carefully cut off, and the part then washed.

Roast ribs of beef.

Spit, and lay it before a brisk fire, baste with salt and water twenty minutes; then dry and flour it, and fasten some clean buttered paper over the side of the meat, and let it remain there till the meat is enough.

Roast mutton and lamb.

Lay your meat before a clear, quick fire, baste it continually, and when nearly done dredge with flour. A breast should have the skin taken off before you lay it down.

Roast veal.

Baste a shoullder with milk till half done, after which flour and baste it with butter. It may be stuffed or not as agreeable. A loin should be covered with clean paper; and if a breast, with the caul, with the sweetbread fastened on the backside with a skewer. When nearly done take off the caul, baste it, and dredge it with flour. A fillet must be stuffed with the following ingredients: thyme, marjoram, parsley, savoury, finely minced lemon-peel, mace, pepper, nutmeg, with bread crumbs, to which add four eggs, and four ounces of marrow suet; lay this stuffing in the udder, and if any remain, in such holes as you think proper, made in the fleshy part. Serve with melted butter, and garnish with lemon sliced.

Roast pork.

Lay it at some distance from the fire, and flour it well. When the flour dries, wipe the pork clean with a coarse cloth, then cut the skin in rows with

a sharp knife, put your meat closer to the fire, and roast it as quick as possible. Baste with butter and a little dry sage. Some persons add onions finely shred.

To roast a tongue or udder.

Parboil, and then stick it with cloves, and baste it with butter; when enough take it up and serve it with gravy and sweet sauce.

To roast venison.

Wash it in vinegar and water, then dry it well, and cover it either with the caul or buttered paper. Baste with butter till nearly enough; then boil a pint of claret with mace, nutmeg, pepper, and cloves. Pour this over your venison three times; then take it up, strain the liquor, pour it over the venison again, and serve with sweet sauce.

Venison should never be overdone; a haunch will require about three hours and a half to roast.

Hashed venison.

Slice and warm it with its own gravy, then put a few slices of mutton fat, which must be placed on the fire with a little port wine and sugar, let it simmer till dry, and then put it to the hash.

To salt beef or pork.

The kernels of all meat should be carefully extracted. Particular attention is requisite in salting meat. It should be well sprinkled, and six hours afterwards hung up to drain; after which rub it well with salt, and lay it in a salting tub with a cover to fit close; remember to turn it every day. The brine will serve very well again by being boiled and scummed.

To pickle hams like Westphalia hams.

To two large, or three small hams, take three pounds of common salt, and two pounds of coarse sugar, mix it, and rub it well into the hams; let them remain seven days, turning them regularly, and rubbing the salt in: then take four ounces of powdered nitre, and mix it with half a pound of common salt, and rub that well into your hams. Let them remain in pickle fourteen days longer, then smoke them. The pickle will afterwards do for tongues, if boiled and scummed.

Dutch beef.

Take a lean buttock of beef, rub it well with brown sugar, and let it lay in a pan three hours, turning it two or three times; then salt it well with common salt and saltpetre, and let it remain fourteen days, turning it regularly; then roll it tight in a coarse cloth, and put it in a cheese press for twenty-four hours, and then smoke it. Observe it must be boiled in a cloth.

Management of hams.

When your hams are smoked, hang them for a month or two in a *damp* place, so as to make them mouldy. Then tie them well up in brown paper, and hang them in a *very dry* place—never lay these hams in water till you boil them; then put them in cold water, and let them be on the fire four hours before they boil. Skim the pot well, and frequently before it boils; when it boils, two hours will do it enough.

To make bacon.

Take a side of pork, then take off all the inside fat, lay it on a dresser, that the blood may run away; rub it well with good salt on both sides.

Let it lie thus a week, then take a pint of bay salt, four ounces of saltpetre, beat them fine, two pounds of coarse sugar, and a quarter of a peck of common salt. Lay your pork in something that will hold the pickle, and rub it well with the above ingredients; lay the skinny side downwards, and baste it every day for a fortnight with the pickle; then hang it in wood smoke to dry, afterwards hang it in a dry but not a hot place. You are to observe that all hams and bacon should hang clear from every thing, and on no account against a wall.—Remember that you wipe off all the old salt before you put it in this pickle.

A fricandeau of beef.

Take three pounds of lean beef, lard it with bacon, well seasoned with spices, according to fancy, then lay the whole in a stew-pan with a sufficient quantity of gravy, a gill of white wine, some pepper, salt, and two shalots, to which may be added, if agreeable, a few cloves, and a clove of garlick, with all kinds of sweet herbs. When the meat is tender cover it close, then skim the sauce and strain it, place it over the fire and let it boil till reduced to a glaze, with which glaze the larded side, and serve it up.

Stewed rump of beef.

Partly roast it, then lay it in a pot with four pints of water, one of port wine, some salt, a gill of vinegar, three table-spoonfuls of catchup, a bunch of sweet herbs, onions, cloves, and cayenne; cover it close, and let it simmer till tender; when enough, lay it in a deep dish, over hot water, and cover it close, then skim the gravy well, and add pickled mushrooms and a spoonful of soy, thicken with flour and butter, warm the whole and pour it over the meat, and serve with force-meat balls.

To roast a rump or sirloin of beef.

Place them at a moderate distance from the fire, then flour and baste them constantly; take four spoonfuls of vinegar, a shalot, some horse radish, one glass of claret, and two spoonfuls of catchup, with which baste the beef four or five times, then strain and lay it under the meat, garnish with horse-radish finely scraped. A rump roasted in this manner is truly delicious; but the sauce thus mentioned is not absolutely requisite, if inconvenient.

To press beef.

Salt the tops of the ribs with salt and salt petre six days, then boil them till perfectly tender, and put them in a cheese press till cold.

To make a fillet of beef.

Hang four ribs, for as many days, then cut out all the bones, after which sprinkle with salt, roll the meat very tight and roast it. When dressed it looks beautiful, and eats far better than when dressed with the bones.

Hunter's beef.

To a round of beef, boned, that weighs thirty pounds, and has hung four days, take four ounces of coarse sugar, the same quantity of salt petre, two ounces of cloves, two nutmegs, an ounce of allspice and half a pound of common salt, reduce these ingredients to a fine powder, which must be rubbed well into the meat, when this is done, the beef must be turned and rubbed every day for a month.

When the beef is to be dressed a little water must be thrown over it to wash off the loose spice, it must then be bound well up and put into an

earthen pan, with half a pint of water at the bottom, and plentifully covered with finely chopped suet, and the whole covered down with thick coarse crust and brown paper, then put it in an oven and let it bake seven or eight hours, after which remove the paste and binding; when done in this manner, it eats extremely fine, and will keep a long time.

Beef steaks.

Cut them from a rump which has hung four days, and broil them over a very clear fire, rub the dish well with a shalot and pour in two spoonfuls of catchup, when enough rub the stake with a small bit of butter. While dressing it should be turned often with a pair of stake-tongs, and served with, or without, oyster sauce, pepper, and salt.

Beef collop.

Take thin slices of beef, and cut them into small pieces, beat and flour them, fry them in butter for three minutes, then place them in a stew pan, and cover them with rich gravy, add floured butter, a mushroom button or two, a little cayenne, salt, a finely minced shalot, and two gherkins cut small: do not suffer it to boil.

To pot beef.

Pound boiled or roasted beef, with pepper, salt, nutmeg, cloves, and some fine butter just warmed, lay it in small pots, and cover them with clarified butter.

A nice way of dressing underdone beef or mutton.

Chop your meat small, with some salt, pepper, and onions, to which add some rich gravy; with

this mixture fill some saucers or moulds three parts full, and fill them up with well mashed potatoes. Brown them before the fire.

To hash beef.

Cut your meat in slices, and lay it in a stew-pan, with some onions, a small quantity of water, pepper and salt; then add some gravy, a spoonful or two of catchup, and simmer (but on no account boil) the whole till the onion is completely tender, then add a spoonful of vinegar. Serve with sippets, and a few button mushrooms.

To hash meat in perfection, the gravy should be prepared previously, and the meat only laid in time enough to get properly warm, which will make it eat more tender.

Round of beef.

Should have the bone taken out, and be carefully salted; when ready to dress, it should be skewered, and tied up perfectly round, and stuffed with chopped parsley. It should not boil too quick. Garnish with earrots nicely quartered.

To pickle tongues.

This cannot be done better than by laying them in the brine from which hams have been taken.

To stew tongues.

Salt it eight or nine days with common salt and salt-petre, then boil it till it will peel; when enough, stew it in strong gravy, add catchup, cayenne, cloves, and mace pounded. Serve with pickled button mushrooms. Observe the roots should be taken off, but not the fat.

Stewed ox cheek.

Soak and clean half a head well. Separate the

meat from the bones, and lay it in an earthen pan with onions, allspice, pepper, salt, sweetherbs, and a little cayenne and catchup, pour on two quarts of water and eover the pan close with a trencher, then let it stand six hours in a slow oven.

Marrow bones

Must have the top covered with a floured cloth, and be served with dry toast.

Tripe

May be fried in batter, or served in a tureen with butter and mustard, after having been stewed in milk and onion till tender; or it may be fricaseed with white sauce, or souased.

Bubble and squeak.

Take some butter, pepper, salt, and cold eabbage, chop the whole together and fry it, when done, lay on it some slices of underdone corned beef, fried of a fine brown colour.

Cow heels,

When sufficiently boiled, should be served with butter and parsley, or they may be dipped in egg, floured and fried, in which case serve them with fried onions.

Knuckle of veal

Requires merely to be boiled till perfectly tender, and then serve it with melted butter and chopped parley, or it may be fried with sliced onion to a fine brown colour, then lay it in a stew-pan with some *ready stewed* pease, onions, lettuce, to which may be added a large cucumber; simmer the whole till the meat is tender, and season with pepper and suet, then serve it, and garnish with lemon sliced.

Observe, veal, in whatever manner it is dressed, should always have bacon or ham to eat with it.

Neck of veal

May be boiled in milk and water, and served with parsley and melted butter.

The best end will eat very well roasted, or make very excellent pies. It may be also stewed and seasoned agreeable to your own fancy, or broiled as chops.

Chump of veal, à-la-daube.

Take the chump of the loin and extract the edge-bone, prepare some rich force meat, and fill the hollow with it; secure it well, then place the veal in a clean stew pan, with some sweet herbs, some catchup, mace, white pepper, two anchovies and a little finely shred lemon peel; lay over the whole some neat slices of good fat bacon; then cover the pan close, and let it simmer two hours and a half, then remove the bacon and glaze the veal; serve it agreeable to fancy.

Harrico of veal.

Cut the bones from the best end of a neck, then lay the meat in a stew pan, and cover it with good brown gravy; when nearly enough have ready a pint of boiled pease, four cucumbers sliced, and one large cabbage-lettuce divided into quarters, all stewed in a little strong broth, add them to the veal, and let them simmer a quarter of an hour, then serve with force-meat-balls round the dish.

Ragoo of veal sweetbreads.

Divide them into pieces, wash, and dry them, then put them in a stew-pan of hot burned butter,

and stir them till brown, then cover them with rich gravy, to which add pepper, salt, mace, two cloves, a little allspice, and some mushrooms, let the whole stew forty minutes, then strain the liquor and thicken it with butter and flour; lay the sweet-bread in a dish and pour it over them. Garnish with sliced lemon.

To ragoo a leg of mutton.

Carefully separate the skin and fat, then cut the flesh off the right way of the grain in thin pieces; butter the stew-pan, and dust it with flour, lay in the meat with a lemon, one onion cut very small, some sweet-herbs and mace, stir the whole for a few minutes, then add half a pint of strong gravy, two minced anchovies, and some butter rolled in flour, stir the whole up again for ten minutes, and then serve it up.

Beef à-la-mode.

Take a buttock of beef, interlard it with great-lard, rolled up with *broken* spice, parsley, thyme, sage, and green onions, lay it in a large saucepan, and secure it well with coarse tape; when half done turn it; let it stand over the fire, or a stove, ten hours. It is excellent eating whether hot or cold.

To stew beef-steaks.

Half broil them, and lay them in a stew pan, season agreeable to taste, add enough strong gravy to cover them, and a bit of butter rolled in flour; let them stew half an hour, then throw in the beaten yolks of two eggs, and stir the whole ten minutes, then serve it up.

To stew brisket of beef.

Rub the brisket with common salt and salt-petre, let it lay four or five days, then lard it with fat bacon and lay it in a stew pan with a quart of water, a pint of strong beer, some sweet herbs, eight ounces of butter, three shalots, some grated nutmeg and pepper, cover it close, and stew it over a slow fire, for five or six hours; then strain the liquor and thicken with burnt butter, lay the beef in a large dish and pour it over; then serve it up garnished with sliced lemon. Port wine instead of the beer, is a great improvement.

To fricasee lamb brown.

Rub the pieces over with yolks of eggs, and roll them in a mixture of pepper, salt, grated lemon-peel, nutmeg, and powdered herbs; put some butter in your stew-pan, and melt it, then throw in the meat, and fry it of a fine brown: when enough strain off the butter, and pour in half a pint of gravy, a gill of Port wine, some pickled mushrooms, two minced anchovies, and a piece of butter rolled in flour; when sufficiently thick, dish and serve it up.

Rabbit and chicken are done in the same manner.

To fricasee lamb white.

Slice a leg of half roasted lamb when cold; lay it in a stew pan with a little white gravy, some nutmeg, one shalot finely shred, a few minced capers and some salt; let it simmer over the stove till enough, then thicken with cream, the yolks of two eggs and some chopped parsley, beaten well together. Garnish with oysters.

Fried beef-steaks.

Beat them well, then fry them in butter over a quick fire, till brown. When enough, pour off the butter and add some good gravy, a little cat-chup, and a sliced onion, thicken it with butter and serve it up.

The quantity of onion may be increased at pleasure.

Scotch-collops, brown.

Take slices of lean veal, dip them in the yolks of eggs, that have been beaten up with melted butter, salt, nutmeg, and grated lemon peel. Fry them very quick, frequently shaking them to prevent the butter from oiling; then add strong beef gravy, and mushrooms. Garnish with sausages.

Scotch-collops, white.

Take the veal as above, but do not dip it in eggs, when fried tender, but not brown, then strain the liquor clear off, and add some cream, after which just give it one boil up.

Veal cutlets.

Slice your veal, lard it with bacon, season with nutmeg, pepper, salt, lemon thyme, and sweet marjoram; wash them with eggs first, and then strew over the seasoning; dip them in melted butter, and wrap them in buttered white paper, then broil them on a gridiron, at some distance from the fire; when enough, take off the paper, serve with gravy, and garnish with sliced lemon.

To force sirloin of beef.

When roasted, lay it in the dish with the inside uppermost, then lift the skin, and cut the inside

very fine; add pepper, salt, a little cayenne, and some finely minced shalots; cover it with the skin, and serve it up.

Hung beef.

Hang your beef till it begins to turn, then wipe it with a clean cloth, and salt it with a pound of bay salt, a quarter of a pound of salt-petre, and a pound of coarse sugar; let it remain six weeks in this pickle, observing to turn it every day; then dry it.

Mutton hams.

Cut a leg of mutton like a ham, and salt it with one ounce of nitre, a pound of coarse sugar, and the same quantity of common salt, turn and rub it for fourteen days; then roll it in saw-dust, and smoke it. Mutton ham should never be boiled, but caten in rashers.

Minced veal.

Cut your veal extremely fine, add to it some nutmeg, finely shred lemon peel, and salt, pour over these ingredients a few spoonfuls of milk and water; let the whole simmer, but not boil, then thicken with butter rubbed in flour. Serve with sippets and lemon.

To pot veal.

Take a pound of the fillet when cold, season with mace, cloves, and pepper-corns, lay it in a pan that will just hold it, fill it with water, and let it bake three hours; after which pound it in a mortar, with a little salt, and gradually add the liquor in which it was baked, if for immediate use; but if to be preserved, omit the gravy, and supply

its place with a little melted butter. When done, cover it with clarified butter.

Veal cutlets fried.

Take your slices of veal, beat them, and wet them with eggs, then make a seasoning of bread crumbs, parsley, thyme, nutmeg, pepper, and salt, into which dip them, then fry them in butter nicely brown. They eat exceeding well without herbs.

Scallops of cold veal or chicken.

Chop your meat small, add some nutmeg, pepper, salt, and a little cream, set the whole over a fire for ten minutes; then lay it in scallop shells, and fill them with bread crumbs, over which, put some small pieces of butter, and brown them before a good fire.

Veal sausages.

Take one pound of lean veal, and the same quantity of fat bacon, with sage, salt, pepper, and four anchovies, chop the whole well, and then pound it in a mortar; when used, roll and fry it. Serve with fried sippets.

To boil and hash calf's head.

Great care is necessary to clean it well, then let it soak some time in water. The head must be boiled very tender—the brains must be boiled, and mixed with melted butter. It will look better if boiled in a cloth. If any is left, it will make an excellent hash the next day. For which purpose brown some butter, flour, and sliced onion, and throw in your meat sliced, with some strong gravy; give it one boil, skim it carefully, and then let it simmer till sufficiently tender: season with pepper,

salt and cayenne, and herbs according to taste. Garnish with force-meat-balls.

Mock Turtle.

Cut a calf's-head, with the skin on, in halves, clean it well, parboil it, and cut all the meat in small square pieces; then break the bones, and boil them in some beef-broth: fry some shalots in butter, and add enough of flour to thicken the gravy, stir this into the browning, and give it a boil, taking off the scum; then add a pint of Madeira, and let the whole simmer, till the meat is perfectly tender, when nearly enough, throw in some chives, parsley, basil, salt, cayenne pepper, one spoonful of soy, and three of mushroom cat-chup; then squeeze a little lemon juice into the tureen, pour your soup on it, and serve with force-meat-balls.

A very cheap mock-turtle soup may be made by baking three cow-heels, with herbs, &c. as above, to which must be added pieces of boiled cow-heels and veal.

Sweetbreads.

Parboil them, then stew them with white gravy, and add salt, pepper, floured butter, and cream: or they may be done in brown sauce, and seasoned to fancy, or dipped in egg and crumbs, and fried.

Calf's liver.

Slice it and fry it nicely, season it with pepper and salt, and serve it with a few broiled rashers of ham or bacon. Fried onions, or parsley, eats well with it.

Calf's heart

Should be stuffed and roasted, in the same manner as a bullock's.

Kidney

May be either broiled or roasted, or chopped into small pieces, with some of the fat, seasoned with pepper, suet, and onion, then roll it into small balls with an egg, and fry it.

To roast a leg of pork.

Take a small one, and slit the knuckle; fill the opening with sage, onion, crumbs of bread, pepper and salt. When half done, score the outer skin, with a sharp knife: serve with apple sauce.

To boil a leg of pork.

Lay a leg which as been ten days in salt, half an hour in cold water; then put it on the fire; allow fifteen minutes for every pound, and thirty over from the time, when it boils up: take the scum off frequently. Observe, to have your meat look well, it should be boiled in a cloth, when enough, serve with pease pudding.

Spring of pork.

Extract the bone, strew salt, pepper, and dried sage, over the inside, then flour it, roll the pork tight, secure it by tying, roast it and baste with butter: it will be enough in two hours and a quarter.

Rolled neck of pork.

Extract the bones, put chopped sage, bread crumbs, pepper, salt, and a little allspice over the inside; then roll the whole extremely tight, tie it securely, and roast it at some distance from the fire.

Spare-rib.

Baste with butter and flour, sprinkle with dry broken sage, and serve with apple sauce.

Pork griskin.

Cover it with cold water and give it one boil up, then take it immediately out and lay it in a Dutch-oven, having previously rubbed it with butter and flour: a few minutes will do it.

Pork steaks.

Cut them of a proper thickness, pepper, salt, and broil them, observing to turn them frequently; when nearly enough, add a little salt, and rub them with butter: serve them hot and hot.

6.

Sausages.

Chop fat and lean pork, or beef, well together, season with sage, pepper, salt, allspice, and nutmeg; then lay it in a pan, tie it well down, and keep it for use, for which purpose roll it, dust it with flour, and fry it nicely brown: or it may be stuffed in well-cleaned hogs'-guts, in which case, when dressed, observe to prick them with a fork, otherwise they will burst.

Oxford sausages.

Take of veal and pork, cleared from the skin and sinews, two pounds each, and one pound of beef suet, mince and mix them well, to which add the soaked crumb of a penny roll, with salt, pepper, and dried sage.

To roast a pig.

Take one about six weeks old, stuff the belly with salt, pepper, sage, and bread crumbs, then sew it up; place it before a smart fire, when perfectly dry, tie up a piece of butter in a clean cloth, and rub the pig all over with it, then dredge as much flour as will lie on it, and meddle no more

with it till enough; then take a knife and scrape all the flour off, and rub it again with the buttered cloth; cut off the head, extract the brains, and mix them with the gravy that comes from the pig; put this into the dish, and serve with melted butter: garnish with the ears and two jaws.

Pettitoes.

Take a small quantity of water, in which boil the pettitoes with the liver and heart, then mince the meat; split the feet, and simmer the whole till the feet are perfectly tender, thicken with butter and flour, add a little cream, and season with salt and pepper: serve with sippets.

To roast a porker's head.

Take your head, and stuff with sage and bread, sew it well up, then roast it in a hanging jack as a pig, and serve it up with the same sauce.

Boiled pig's cheek.

When sufficiently salt, (which generally is the case in ten days) wash it well, and let it simmer till perfectly tender: serve with pease-pudding.

Pig's Harslet.

Take some liver, sweetbreads, and fat and lean pork, wash the whole and dry it; season with sage, minced onion, salt, and pepper; lay the whole in a cawl, and sew it well up, roast it by a string, and when enough, serve with Port wine and water, boiled gently up with some mustard.

Black puddings.

Stir three pints of blood with salt till cold; boil a quart of half grits, in as much milk as will swell

them, then drain them, and add the blood, a pint of cream, twelve ounces of suet, with some powdered nutmeg, mace, cloves, and allspice, a pound of the hog's leaf cut small, some finely minced parsley, sage, thyme, and marjoram, half a pound of bread crumbs scalded in milk: season with pepper and salt, mix the whole well together, and then having some well cleaned guts, fill them with the above ingredients, tie them in links and boil them, (during which operation, they must be pricked, to prevent their bursting) then cover them with a cloth till cold.

Hog's lard

Should be carefully melted, and run either into very small jars, or bladders, and carefully stopped, as the entrance of the air will soon spoil the lard.

Leg of mutton.

Roast it, and serve with currant jelly, or onion sauce: a shoulder is dressed the same.

Haunch of Mutton.

Keep it sweet as long as possible: when you design to dress it, wash it well, fold the haunch in some strong paper, and set it at some distance from the fire, remove the paper about half an hour before serving, bring it nearer the fire, and baste it constantly, observing to froth it up as venison; serve with currant jelly sauce.

Neck of mutton.

Is a useful, but not advantageous joint. The best end may be boiled, and served with mashed turnips; or roasted, or dressed in steaks, or made into pies, or harrico.

The scrag end, will make excellent broth, to which a little milk makes a great improvement. If the neck is too fat, cut some of it off, and being chopped fine, it will make an excellent pudding.

Roast saddle of mutton.

Let it hang some days, lift the skin, and skewer it on again, twenty minutes before serving take it quite off, sprinkle with salt, baste it, and dredge it well with flour. It requires a strong fire, and should never be too large.

Hashed mutton.

Slice your cold meat, lay it in a stew-pan with some boiled onion, a gill of water, and a pint of gravy, add a spoonful of catchup, a glass of Port wine, two cloves, and a little salt and pepper; let the whole simmer, but not boil; serve it with pickles, button mushrooms, and sippets.

Breast of mutton.

Take off some of the fat, roast the meat, and serve with stewed cucumbers.

Loin of mutton,

May be roasted, made into broth, chops, or pies.

Mutton chops.

Should be taken from the loin, and broiled over a very clear fire, turned often, and seasoned when half done, with pepper and salt; when enough, lay them in a dish, rub a bit of butter on each, and serve them hot and hot. Pickles should be always sent to table with them.

Mutton steaks maintenon.

Take good steaks, half fry them, and stew them, while hot, with crumbs, herbs, and seasoning, then put them in paper, and finish on the gridiron: observe to butter the paper.

Leg of lamb

Should be boiled in a cloth as white as possible; or it may be roasted.

Loin of lamb

May be either cut into steaks, or roasted.

Fore quarter of lamb

Should be roasted whole. If left to be cold, sprinkle minced parsley over it.

Lamb steaks

Should be fried of a very beautiful brown, when served, throw over some fried crumbs, and crimped parsley; serve with sauce robart.

Lamb cutlets with spinach.

Stew your spinach, and lay it in the dish, then, having fried some steaks from the loin nicely brown, lay them round it.

Lambs head and hinge.

Soak it for some time in cold water; boil the head seperately till quite tender, then, after you have three parts boiled the liver and lights, mince them small, and stew them in a little of the water in which they were boiled, season it to your palate, and thicken with floured butter: serve the head with the mince round it.

Lamb's fry.

Fry it of a fine brown, and serve with fried parsley.

Lamb's sweetbread.

Lay them, for a short time, in cold water, then put them in a stew pan with half a pint of broth, some mace, onions, pepper, and salt, add a bit of buttered flour, and let the whole stew about forty minutes, then put in two eggs, well beaten, some parsley, a little grated nutmeg, and half a pint of cream; after the cream and eggs are put in it must be constantly stirred, but not suffered to boil, which would curdle it: you may also add some young French-beans, or pease, or asparagus tops, previously boiled. The sweetbreads ought to be blanched.

Fricaseed lambstones.

Skin, wash, dry and flour them, then fry them of a fine brown, in good lard; when done, put them before the fire on a sieve till you have prepared the following sauce—half a pint of veal gravy, one glass of Madeira, a spoonful of mushroom catchup, one slice of lemon, a little grated nutmeg, the yolks of two eggs well beaten in a gill of cream, and a little butter and flour; place these ingredients over the fire till hot, and observe to stir them continually, or the whole will curdle; then throw in the lambstones, and shake the whole about well; serve in a hot dish well covered.

SAVOURY PIES.

REMARKS.

Savoury pies require considerable care, particularly in respect to seasoning, which must be always done without any fixed rules, agreeable to the taste of the maker. When intended to eat cold, the use of suet must be avoided. Force meat is a wonderful improvement to all meat pies.

Eel pie.

Cut the eels in pieces, each about three inches long, season with pepper and salt, lay the whole in a dish with a few bits of butter, and cover with good paste.

Mackarel pie.

Mackarel will make a good pie, done in the same manner, and seasoned well: serve with oyster sauce.

Cod pie.

Salt a piece of cod twelve hours, then wash and season it well, and lay it in your dish with a little butter, and a gill of strong broth, cover it, and when baked add some cream, floured butter, and if convenient, a few oysters.

Shrimp pie.

Take a sufficient quantity of picked shrimps, and season them with mace, and four cloves, to which add four minced anchovies, put some butter in the dish, both over and under the shrimps, then add a gill of white wine. The crust should be thin; and the pie will be enough, when that is.

Beef-steak pie.

Beat your steaks-well, season with pepper, salt, and a little cayenne, add two table spoonfuls of catchup, put a little water in the dish, line the edges with puff paste, and cover the whole with a good crust.

Veal pie.

Take the serag-end of a neck, season it with pepper, salt, nutmeg, and mace, to which may be added a few pickled mushrooms; cover with a good crust, and when baked, pour in some strong gravy. A few slices of lean ham, baked in this pie, will be a material improvement.

Veal olive pie.

Cut some thin long collops, beat, and season them highly, with some cayenne, and finely shired shalot, roll them tight over a layer of forcemeat, and fasten them with small skewers, lay them round and round the dish, observing to make the middle the highest; fill it nearly with water, and cover with good crust, when enough, serve with cream, gravy, and flour added to it.

Mutton pie.

Cut steaks from a loin of mutton, beat them and remove some of the fat, season it well, and put a little water at the bottom of the dish, cover the whole with a pretty thick paste, and bake it.

Squab pie.

Slice some onions and pippins, cover the bottom of the dish with them, strew some sugar over, and lay upon them some mutton chops, seasoned with pepper and salt, then another large pippin,

and so on till the dish is full; pour in about a pint of water, and cover with good paste.

A breast of veal pie.

Cut a breast of veal into pieces, season with pepper and salt, lay it in the dish, and place upon the top of it the yolks of six hard boiled eggs, then nearly fill the dish with water, and cover with a good crust. This pie will require to be well baked.

Calf's-head pie.

Boil a calf's head about three parts, extraet the bones, and slice the meat, season with mace, nutmeg, pepper, and salt, add some oysters, mushrooms, and force meat-balls, with a few bits of butter, then pour in a mixture of Port wine, gravy, anchovies, and sweet herbs, previously boiled up and thickened with floured butter: cover it with paste, and bake it.

Lamb-stone pie.

Blanch and slice your lamb-stones and some sweetbreads, season with pepper and salt; put some sliced artichoke bottoms in the dish on some butter, on which lay the meat, add some rich gravy, and close it down.

Pork pie.

Steak a loin of pork, skin and season with salt, pepper, and nutmeg, lay them in your dish, and pour in half a pint of white wine, and double that quantity of water, cover the whole with a good crust, and bake it well. Apple sauce is very excellent with this pie.

Venison pasty.

Raise a high round pie, lay a pound of well chopped beef-suet at the bottom, on which lay your pieces of venison well seasoned, with some butter laid on the top, cover it with paste and bake it well.

An excellent gravy for savoury pies.

Take some strong gravy, claret, four anchovies, an onion, and some sweet herbs, boil these ingredients together, and thicken with floured butter, when done, pour it into your pies, after they are baked.

Pigeon pie.

Clean your pigeons very well, cut off the pinions and necks, season each with pepper and salt, and lay a bit of fresh butter in each of their bellies; place a good rump steak at the bottom of the dish, on which lay your birds, placing the necks, pinions, livers, gizzards, hearts, &c. in the centre, cover the whole with a good crust, and bake it well.

Fowl pie.

Cut a fowl in pieces, lay it in your dish, season it, and add force-meat-balls, sliced lemon, four ounces of butter, and the yolks of six hard eggs, cover the whole with a good paste.

Goose pie.

Bone a goose, season it well with salt, pepper, and mace, lay the meat in your dish, and place on the top of it eight ounces of good fresh butter; cover with a good crust, and bake it in a slow oven.

Observe, there is no necessity for boning the goose, if inconvenient.

Giblet pie.

Clean your giblets well, lay them in a stew pan, with the exception of the livers, with a sufficiency of water to cover them, add some whole pepper, salt, mace, onion, and a bunch of sweet-herbs, let them stew till quite tender: take your dish, place a rump steak at the bottom well seasoned, on which lay the stewed giblets and the livers, divided into moderate sized pieces; then strain in the liquor in which the giblets were stewed, cover with good paste, and bake the whole one hour and a half.

Turkey pie.

Bone your bird, season it well with pepper and salt, fill up the pie with capons, cut into pieces, (or rabbits will serve equally well) lay on some butter, and cover it with a good crust.

Hare pie.

Piece and break the bones of your hare, lay them in your dish, and season with pepper, salt, and force-meat-balls, add some sliced lemon, and hard boiled yolks of eggs: cover with a good crust, and bake it well. A beef-steak laid at the bottom of the dish, is a material improvement.

Minced meat.

Take four pounds of currants, wash, pick, and dry them well, three pounds of raisins of the sun, which must be carefully stoned, and chopped small, six pounds of finely shred beef-suet, one pound of loaf-sugar, pounded, four nutmegs, two ounces of mace, and two cloves well beaten, eighty pippins, cored, pared, and minced small; lay the whole of the above ingredients into a large pan, and mix them well together, adding gradually one pint of

brandy, and the same quantity of orange-flour water, a little candied lemon peel is a considerable improvement; when well mixed, tie the whole down in stone jars, and it will keep good for four months.

Minced pies.

Should be made in small patties, with an excellent puff paste, on which the meat should be laid, and, when baked, serve with burnt brandy.

Green-goose pie.

Bone your birds, and singe them nicely, season highly with salt, pepper, mace, and allspice, lay them in your dish, and cover with a good crust.

Potatoe pie.

Mash your potatoes well, with some cream and butter, then take some fine rump-steaks, and place alternate layers in your dish of meat and potatoes; cover with a good paste.

DIRECTIONS FOR MAKING PUDDINGS.

REMARKS.

The outside of puddings have very frequently a disagreeable taste, which may be prevented by observing that your cloth is perfectly clean, then dip it in warm water and flour it well.

When you design to bake puddings, remember to butter the dish well before you lay in your pudding, and the same, if boiled in one. Observe

that a batter pudding should always be tied very close, a bread pudding, on the contrary, loose.

Puddings should be put into boiling water, and frequently moved to prevent them from sticking to the pot. The moment the puddings are taken from the pot, they should be just dipped into cold water, which will prevent the cloth from sticking. Two spoonfuls of snow will supply the place of one egg, and be equally good. Small beer, or bottled ale, will also answer the same purpose. The yolks and whites of eggs, should be each well beaten in a separate bason.

A quaking pudding.

Grate a penny loaf, to which add two spoonfuls of rice flour, and eight eggs well beaten, put the whole in a quart of new milk, with a little nutmeg, and rose water, tie it up, boil it one hour, and serve it with melted butter, white wine, and sugar.

Batter pudding.

Take four spoonfuls of flour, one pint of new-milk, four eggs well beaten, a little grated nutmeg, ginger, and salt, mix the whole together, tie it in a cloth, and boil one hour: serve with butter, wine, and sugar.

Boiled plum pudding.

Cut a pound of beef-suet extremely fine, to which add a pound of raisins well stoned, half a pound of currants, picked, cleaned, and dried, some nutmeg, sugar, white wine, two spoonfuls of brandy, six well beaten eggs, a gill of cream, and seven or eight spoonfuls of flour, mix them well, and boil it three hours; when done, serve with melted butter and grated sugar.

Oxford pudding.

A quarter of a pound of biscuits grated, a quarter of a pound of currants clean washed and picked, a quarter of a pound of suet shred small, half a large spoonful of powdered sugar, some grated nutmeg, mince it all well together, then take the yolks of eggs, and make it up into balls as big as turkeys' eggs, fry them in fresh butter of a fine light brown.

College pudding.

To make a dozen, take two penny stale loaves grated fine, half a pound of beef-suet, shred small, half a pound of currants, half a nutmeg grated, two spoonfuls of mountain or sack, a little rose-water, six eggs, and a little salt, mix all these ingredients together with as much cream as will make it as stiff as paste, then divide it into twelve parts, making every part in shape like an egg, then put about a quartern of butter into the stew-pan and melt it, lay your puddings into it, and let them be done over a gentle fire, keeping them turned three or four times, till they are brown all over; you may add sweetmeats, if you please: for sauce, butter, rose-water, sack, and sugar.

Custard pudding.

Take two spoonfuls of flour, six eggs well beaten, half a grated nutmeg, some sugar, a little salt, and a tea-spoonful of rose-water, then mix the whole in a pint of cream, boil it in a cloth thirty minutes; serve with melted butter and sifted sugar.

Suet pudding.

Take a pint of milk, two eggs well beaten, half a pound of finely chopped suet, a tea-spoonful of

powdered ginger, and the same quantity of salt, add flour gradually till you have made it into a pretty thick batter, then let it boil two hours, and serve with melted butter.

Beef-steak pudding.

Make a good crust, roll it out half an inch thick, and lay your steaks, well seasoned, upon it, then roll them up in it, and tie the whole in a cloth. This pudding will take four hours boiling.

Pigeon pudding.

Is excellent made exactly as the above.

Almond pudding.

Blanch and beat a pound of sweet almonds with two spoonfuls of rose-water, and four of Madeira, then add eight ounces of melted butter, the yolks of five, and the whites of two eggs, four ounces of pounded sugar, one quart of cream, one spoonful of flour, and three of white bread crumbs, mix the whole well together, and let it boil thirty minutes.

An apple pudding.

Make a good puff paste, roll it out, pare your fruit and core it, fill the crust, and close the whole up, tie it up in a cloth and boil it for two hours, if not very large, but if large, four. When enough cut a bit of crust out of the top, lay in butter and sugar, (or cream, if convenient, instead of butter) then replace the crust, and send it to table hot.

Damson, pear, currant, cherry, plum, and apricot puddings may be all made in the same manner.

Apple dumplings.

Pare your apples, (but not core them, as the

pipe give a fine flavour) make some good paste, roll it moderately thin, and wrap it round each apple separately, with two cloves in each, tie each in a piece of cloth, and put them in boiling water; serve them with a slice of butter and sugar.

A plain baked pudding.

Boil a pint of new milk, then stir in flour till thick, add three ounces of sugar, four ounces of butter, four eggs, with two of the whites, half a grated nutmeg, and a little salt, mix the whole well together, lay it in a buttered dish, and let it bake thirty minutes.

Or, if preferred, the same ingredients may be boiled for the same time, and served with melted butter, being equally good either way.

Bread pudding.

Melt four ounces of fresh butter in a pint of cream, or new milk, stir it continually till melted, then throw in as much grated white bread as will make it pretty light, add some nutmeg, a little rose-water, four eggs, a few grains of salt, and some sugar. It may then be either baked or boiled for thirty minutes; in the latter case, tie it in a cloth; serve with melted butter, sugar and wine.

A cheap pudding.

Take some pieces of stale dry bread, and soak them well in hot water, then press out the water and wash the bread, add a little powdered ginger, nutmeg, salt, sugar, and a few well-picked currants, mix the whole well together, lay it in a buttered pan, with a few bits of butter on the top; bake it in a moderate oven, and it is excellent either hot or

cold. A spoonful of rose-water will be an improvement.

Sago pudding.

Boil a pint of new milk, with three spoonfuls of sago, well cleaned and picked, cinnamon, lemon, and nutmeg, add sugar, according to taste, and mix in three eggs; lay a puff paste round the edge of the dish, and bake the whole slowly.

Bread and butter pudding.

Take slices of bread and butter, and lay them one upon another in a dish, with currants (well cleaned and picked) between every slice, and a few thin slices of citron; then pour over some new milk, mixed with three eggs, a spoonful of rose-water, and a little ratafia, let it remain two hours to soak, frequently lading it over that the bread may be well soaked, after which put a paste round the edge of the dish, and bake the whole till done.

Baked apple pudding.

Take six large apples, peel and quarter them, observing to cut out the core, boil them tender, with the rind of one lemon, but with the least possible water, then beat them in a mortar quite fine, and add the crumb of a penny loaf, six ounces of butter previously melted, the yolks of four and whites of two eggs, to which add the juice of one lemon, and sugar agreeable to taste, beat the whole well together, and lay it in a dish with paste, to turn out, when baked.

Transparent pudding.

Beat four eggs very well, put them in a stew pan with four ounces of finely powdered sugar,

some nutmeg, and a quarter of a pound of butter, set the whole on the fire, and stir it till it thickens, then pour it into a bason to cool; line the edge of your dish with a fine puff-paste, pour in your pudding, and bake it in an oven moderately hot.

Baked rice pudding.

Swell the rice over the fire, with a little milk, then add more milk, eggs, sugar, allspice, and lemon-peel, bake it in a deep dish with a puff-paste edge.

Mutton pudding.

Season some slices, from the leg, well, with pepper and salt, then lay them in a bason lined with good suet crust, and add some shred onion, shallot, and one spoonful of catchup, close it well, tie it in a cloth, and boil it sufficiently.

Hunters' pudding.

Take a pound of cleaned currants, the same quantity of flour, of suet, and of stoned and cut raisins, the rind of half a lemon finely shred, eight powdered Jamaica pepper-corns, a gill of brandy, four eggs, and a little salt, mix the above ingredients well together, then add a sufficiency of milk to make the whole of a due consistency; boil it in a melon mould eight hours, and serve with sweet sauce.

This pudding will be good for six months, if preserved in the same cloth, in which it was boiled, (when cold) and tied carefully round with paper to exclude the dust. When any of it is required for use, cut it off and boil it in a cloth for rather more than an hour.

Common plum pudding.

Take a pound each of flour, shred suet, and of

currants, one egg, beaten up in milk, some lemon, and spice to fancy, and a glass of brandy. This pudding will be very good, and requires to be boiled three hours.

Curd puddings.

Curd a gallon of milk, and press off the whey, then rub the curd through a sieve, add half a pound of butter, the crumb of a two-penny loaf, a nutmeg grated, a gill of cream, the same quantity of Madeira and some sugar, butter small cups, and three parts fill them. Be careful in baking them.

Yorkshire pudding.

Take a pint of new milk, four spoonfuls of flour, and two well beaten eggs, mix the whole well together, pour it in a square buttered pan, and lay it under your roasting meat: when one side is sufficiently brown turn the other upwards. Serve it cut into square pieces.

A quick made pudding.

Take flour and suet, each four ounces, two eggs, a gill of new milk, two ounces of raisins, and the same quantity of currants, mix the whole well together, and let it boil thirty minutes, with the cover of the pot on.

Oxford dumplings.

Take of currants and shred suet, eight ounces each, grated bread four ounces, four spoonfuls of flour, a considerable quantity of grated lemon peel, a little sugar and powdered pimento, mix it with four eggs, and a sufficiency of milk, into twelve dumplings, and fry them of a fine yellow brown. Serve with sweet sauce.

Ground rice pudding.

Boil three large spoonfuls in a quart of milk, with lemon peel and cinnamon, when cold, add nutmeg, sugar, and four well beaten eggs; bake with a puff crust round the edge of the dish.

Yeast dumplings.

Mix a light dough with yeast and milk, in the same manner as for bread, lay it before the fire, and when sufficiently risen, make your dough into moderate sized balls, and throw them into boiling water, twenty, or thirty minutes at the farthest will do them; you may ascertain when enough, by sticking in a fork, if it comes out clean they are done. Eat them with either salt, sugar, butter, or meat.

Pancakes.

Take eggs, flour, and milk, with which make a light batter, add nutmeg, ginger, and salt, fry them in plenty of hot lard. Serve with lemon-juice and powdered loaf sugar. Snow will serve instead of eggs, during the winter, when they are generally very dear.

Fritters.

Prepare your batter as above, and drop a small quantity of it in your pan, then lay some sliced fruit in the centre, and fry it sufficiently. Fruits, and sweetmeats of every kind, may be used for this purpose.

Bockings.

Mix six ounces of buck wheat flour, with half a pint of warm milk and two spoonfuls of yeast, place it before the fire about an hour to let it rise; then mix eight eggs well beaten, and as much milk

as will make the batter the usual thickness for pancakes, then fry them in the same manner.

DIRECTIONS CONCERNING POULTRY AND GAME.

REMARKS.

To dress wild fowl a clear fire is requisite, before which they should be done of a fine brown colour, but not too much, which would destroy their flavour. Great care should be paid to the picking of poultry, which should then be nicely singed with writing paper. Tame fowls require more roasting than wild ones. Hares and rabbits require considerable attention, that the extremities may be well done. All sorts should be continually basted with fresh butter, which will give them a good colour, and make them frothy. A full grown fowl will take three quarters of an hour, a middling one, thirty minutes, and a chicken twenty minutes. Wild ducks a quarter of an hour, a goose one hour, pheasants twenty minutes, a stuffed turkey one hour and a half, turkey poults twenty four minutes, partridges half an hour, and a hare one hour, &c. &c.

To roast a hare.

Take of bread crumbs and shred suet equal quantities, some chopped parsley and thyme, salt, pepper, and nutmeg, two eggs, two spoonfuls of port wine, and a little lemon peel. Mix these in-

gredients well together, and sew them up in the hare's belly ; place it before a slow fire, baste with milk till it becomes very thick, then make your fire brisk, and baste with butter. Serve with currant jelly.

To roast rabbits.

Baste them with good butter and dredge with flour ; they will require from thirty to fifty minutes, according to size ; boil the liver with some parsley, chop it fine, and mix it with melted butter, which pour over the rabbit when dished. Save a few slices of the liver for garnishing.

Roast goose.

Mix some sage, onion, pepper, salt and butter, together, and lay it in the belly of the goose, then spit it, dredge with flour and baste with butter, when enough, take it up and pour a gill of red wine through it. Serve with apple sauce.

To boil turkey.

Take herbs, nutmeg, salt, pepper, bread, two anchovies, a little lemon peel, a small bit of butter, some suet, and an egg, mix the whole well together, and stuff it in the crop, sew it up, and boil the turkey in a flannel cloth, which will cause it to look white. Serve with oyster sauce, enriched with cream, and a little soy.

Roast turkey.

Twist the head under the wing ; stuff with sausage meat, lay a small strip of paper on the breast bone to prevent it from seorching, baste with butter, and froth it well up. Serve with gravy in the dish, and bread sauce in a tureen.

Observe, that the sinews of the leg should invariably be drawn out, whether roasted or boiled. A few bread crumbs and a well beaten egg, is a considerable improvement to the sausage meat.

To boil fowl.

For this purpose, never choose black legged ones, pick, singe, and wash them well, then lay them in boiling water, after having floured them. Serve with melted butter and parsley. Ham should always be boiled to eat with them.

To roast pigeons.

Mix some butter, salt, pepper, and chopped parsley, well together, lay these ingredients in the bellies of the pigeons, observing to tie the neck end tight, then roast them with a string fastened to their legs and rumps, turn them constantly, and baste with butter; when enough, lay them in your dish, and they will abound with gravy.

To roast larks.

Pick and clean them carefully, then place them on a bird spit and roast them, when enough, lay them in your dish, and throw fried bread crumbs over them.

To roast fowls.

Place the liver under one wing, and the gizzard under the other, when enough serve with egg or bread sauce.

Or,

Hang your fowl well, stuff the crop with sausage meat, and serve with gravy poured over it, and bread sauce in a tureen.

Broiled fowls.

Split them down the back, pepper, salt, and broil them. Serve with mushroom sauce.

To roast woodcocks and snipes.

Put them on a bird spit, then take a slice of bread, toast it brown, and lay it in a dish under the birds; baste with butter, and let the trail drop on the toast; when enough, lay the toast in a dish, and place the woodcocks upon it, pour ~~a little~~ ^{some} gravy in the dish, and send them to table. It may perhaps be necessary to remark, that nothing is ever taken out of a woodcock or snipe.

To stew a duck.

When perfectly clean, put it in a stew pan with strong beef gravy, a gill of port wine, some whole pepper, one onion, two anchovies, and some lemon peel; when enough, thicken the gravy with buttered flour, and serve it up.

To fricasee chickens or rabbits white.

Piece them, wash the blood off, and fry them on a slow fire, then lay them in your stew pan with some strong white gravy, season, and toss them up, and when nearly enough, add a pint of cream, thicken with floured butter, and serve them up.

To boil rabbits.

Boil your rabbit in plenty of water, and skim it frequently; it will be enough in thirty minutes: lay your rabbit in a dish, and bury it in onion sauce, in which manner serve it, previously dividing the head, and laying one half on each side of the dish.

To force fowl:

This is done by stuffing any part with forcemeat, which is generally put just between the skin and the flesh.

To pull chickens.

Skin and pull the flesh from the bones of a cold fowl, dredge the pieces with flour, and fry them of fine brown colour in fresh butter; then, having drained off the butter, let the flesh simmer in good gravy, season agreeable to fancy, and thicken with floured butter.

Chicken currie.

Skin and cut up a fowl, make a mixture of two ounces of flour and half an ounce of currie-powder, in which roll each piece; slice two large onions, and fry them in butter of a fine light brown colour; then add the meat, and let it fry till it begins to turn brown, when the whole must be laid in a stew pan with just enough boiling water to cover it; let the whole simmer two hours and serve with boiled rice.

Veal and rabbits make an equally good currie.

Ducks roasted.

Stuff your ducks with sage and onions, a few bread crumbs, a piece of butter, salt and pepper, when enough, serve with rich gravy and mustard.

When any is left cold, it may be hashed by warming it in rich gravy, to which add a gill of port wine.

To roast goose.

When carefully picked, singed, washed, and dried, stuff in the same manner as a duck, after

which, secure it at the neck and rump, and then roast—to prevent scorching, pin a sheet of white paper over the breast, baste it well, and when enough, serve with rich gravy and apple sauce.

To stew giblets.

See giblet pie—page 124.

Pheasants and partridges.

Roast them the same as a turkey. Serve with rich gravy and bread sauce.

Grouse.

Roast as fowls, observing to twist the head under the wing. They should be rather under-done, and served with rich gravy and bread sauce.

To pot birds.

When carefully cleaned, season well with mace, white-pepper, salt, and allspice finely powdered; then lay them, breast downwards, in a pan, and pack them as close as possible; put plenty of butter on them, cover the pan with a coarse paste and bake. When cold, cut them properly up, lay the pieces into pots, and cover with clarified butter.

Wild ducks, widgeon, teal, &c.

Should be taken up with the gravy in, sprinkle a little salt over them before they are taken up, and pour some strong gravy over them. Serve with shallot sauce.

Observe, that wild fowl eat better without stuffing, and that they require much less dressing than tame; and that their fishy taste may be taken off by basting them for about ten minutes with salt and water.

To dress plovers.

Roast the green ones without drawing, and serve on a toast as woodcocks. Gray plovers may be either roasted or stewed.

To roast ortolans.

Carefully pick and singe, but not draw them, roast on a bird spit, and cover them with bread crumbs.

Guinea and pea fowl,

Dress as pheasants.

To jug hare.

Clean, skin, and cut it up, then season with all-spice, mace, pepper, salt, and nutmeg; lay it in a jar with some sweet herbs, an onion, and some coarse beef, tie the jar securely down, and stand it in a saucepan of water, up to the neck; let the water boil four or five hours, when enough, thicken with flour and butter, and add a gill of port wine.

PASTRY AND CONFECTIONARY.

Puff paste.

Take an equal quantity of butter and fine flour, mix a little of the butter with the flour, and wet it with as little water as will suffice to make it into a stiff paste, roll it out, and lay the butter, in slices, all over it, turn in the ends and roll it thin; do this

twice, and touch it as little as possible. This paste should be baked in a quick oven.

A paste less rich may be made with two pounds of flour, and half a pound of butter, rub them well together, and mix into a paste, with a little water and two well beaten eggs, roll and fold it four times.

Crust for meat pies.

Take half a quartern of fine flour, one pound of butter, and two eggs, mix it into a paste with warm water, and work it to a good consistency.

Raised crust for custards or fruit.

Put eight ounces of butter into a saucepan with water, and when it boils add as much flour as you judge sufficient, knead it till smooth; then put it under a pan to soak till near cold; when it is fit to be used.

Excellent short crust.

Take one pound of flour and twelve ounces of butter, rub it together, and mix into a stiff paste, with as little water as possible, beat it well and roll it thin; bake in a moderate oven.

Cheesecakes.

Take two quarts of new milk, set it as for cheese, and gently whey it, then break it in a mortar, put to it the yolks of three, and whites of two eggs, sweeten to taste, and add some nutmeg, rose-water, and sack, mix the whole together; set a pint of cream over the fire, and make it into a hasty pudding, then mix all the ingredients well together, fill your patty-pans, and put them immediately

into the oven; when they rise well up, they are enough.

Rice cheesecakes.

Take eight ounces of ground rice, and boil it in two quarts of milk, with a little whole cinnamon, till it be of a good thickness, then pour it into a pan, and add six ounces of fresh butter; let it stand covered till it is cold, and then put in six eggs, (omitting the whites) and eight ounces of currants, some nutmeg and sugar, according to taste.

A plum cake.

Take a pound and a half of flour, a little ale yeast, half a pint of milk, eight ounces of sugar, the same quantity of butter, and a small portion of allspice, make it into a dough before you add the plums, of which you may put in as many as you please.

A pound seed cake.

Take of flour, butter, and powdered sugar, one pound each, eight yolks and four whites of eggs, and as many carraway seeds as you think proper; first beat up the butter to a cream, observing to beat it one way, then gradually beat in your eggs, sugar, and flour; bake it in a warm oven for an hour and a quarter. Observe, it must be placed in a tin, covered at the bottom and sides with buttered paper.

Queen cakes.

Take one pound of fine flour, three quarters of a pound of butter, the yolks of three eggs, three quarters of a pound of powdered sugar, a little

rose water, one nutmeg, and a pound of currants; beat your butter with your hand till it is thin, dry your flour well, put into it your sugar and nutmeg, and add the whole to your butter, mix them well, then add your currants, put them in your tins, and bake in a moderate oven, fifteen minutes.

Carraway cakes.

Take two pounds of flour, to which add the same quantity of very fresh butter, (if possible without salt) sixteen spoonfuls of yeast, eight of rose-water, the yolks of six eggs, carraway seeds to taste, and eight ounces of powdered sugar, knead all into a paste; shape it according to fancy, and bake it sufficiently.

Ratafia cakes.

Take eight ounces of bitter almonds, blanch and beat them fine, while beating them, add the whites of eight eggs, one at a time, and mix it up with sifted sugar to a light paste; roll the cakes and lay them on wafer paper, or tin plates, make the paste so light as to take it up with a spoon, then bake in a quick oven.

Gingerbread.

Take three pounds of treacle, four beaten eggs, a pound of brown sugar, two ounces of finely powdered ginger, and of cloves, mace, and nutmegs, a quarter of an ounce each, and of fine coriander and carraway seeds, one ounce each, and four pounds of melted butter, mix the whole together, and add as much flour as will knead it into a very stiff paste, roll it out, cut it into what form you please, and bake in a very quick oven.

Rhubarb tarts.

Take your rhubarb, peel and slice it, sweeten it to taste, and make as a gooscherry tart. These tarts are very delicious.

Fine tart paste.

Take of flour, loaf sugar, and butter, a pound each, work it up together, but do not roll it; then beat it well with the rolling pin, for half an hour, folding it up and beating it out again; then roll out little pieces, as you want for your tarts.

Calves foot jelly.

Take a set of feet, extract the long bone, split each foot, and take out the fat, boil them in six quarts of water, with half an ounce of hartshorn shavings, till it becomes a jelly; then strain it and scum off the fat, add the whites of twelve eggs well beaten, sugar enough to sweeten it, the juice of six lemons, and a pint of white wine, stir the whole together over a stove till it boils, then strain it through a jelly bag, and let it run on the lemon peel to give it a fine colour and flavour.

Red or white currant jelly.

Strip off your fruit, and put it in a jug, stand the jug in a kettle of water, and let it boil one hour, then throw your currants into a fine sieve, and press out all the juice, to every pint of which add one pound of loaf sugar, put it in your preserving pan over a clear fire, and stir it till it becomes a jelly, observing to scum it carefully; when done pour it into glasses, and when cold, lay some brandy-paper on the top; then cover with white paper, pricked full of holes.

Black currant jelly,

Is made the same as red currant jelly.

Hartshorn jelly.

Take half a pound of hartshorn-shavings, and put them to three quarts of water, and boil it over a gentle fire in an earthen pan till two parts are wasted, strain off the remaining liquor; then add the following ingredients: six ounces of white sugar candy powder, a quarter of a pint of mountain wine, and one ounce of lemon juice, then boil it all together over a gentle fire to the consistence a jelly.

Blomonge.

Take clear hartshorn and calves-foot jelly, make it sweet, add some orange-flower and rose-water, a little white wine, and the juice of an orange; then blanch some sweet almonds and pound them well, adding gradually a little rose water, then add as much of this to the blomonge as will turn it white; strain it well, stir altogether till it jellies; then pour it in your mould to cool.

Everlasting syllabubs.

Take three quarts of thick cream, a quart of rhenish, a pint of sack, six lemons, two pounds of the best loaf sugar, which must be well beaten, sifted, and put to the cream, grate off the yellow rind of six lemons, put that in and squeeze the juice of six lemons into your wine, then put that to the cream, and beat the whole together with a whisk, thirty minutes, then take it up with a spoon, and fill your glasses.

Custard.

Take a pint of new milk, the yolks of three eggs

beat fine and strained, a little nutmeg, rose-water, and a bitter almond or two ; either bake or boil them.

Or,

Take a quart of cream, a stick of cinnamon, three or four laurel leaves, and some large mace, boil them all together, and take twelve eggs, beat them well together, sweeten them, and put them in your pan, bake, or boil them, observing to stir them all one way till properly thick.

Almond custard.

Blanch and pound eight ounces of almonds with a little water, beat a quart of cream with two spoonfuls of rose-water, and put them to the yolks of eight eggs, and as much sugar as agreeable to taste, then add the almonds, and stir the whole over the fire till sufficiently thick, when pour it into your cups.

Junkets.

Take a pint of new milk and half a pint of cream, put it together warm, with a spoonful of rennet, and cover it with a cloth wrung out of cold water ; gather your cnrd, and put it in rushes till the whey has run out, and serve it either with or without cream, with sugar and nutmeg.

Ice.

Put in a pail of water one ounce of sal ammoniac, and it will all turn to ice.

A floating island.

Take a pint of thick cream, sweeten with *fine* sugar, grate in the peel of one lemon, and add a

gill of sweet white wine, whisk it well till you have raised a good froth; then pour a pint of thick cream into a china dish; take one French roll, slice it thin, and lay it over the cream as lightly as possible; then a layer of clear calves-foot jelly, or currant jelly; then whip up your cream, and lay on the froth as high as you can, and what remains pour into the bottom of the dish. Garnish the rim with sweetmeats.

Macaroons.

Take half a pound of almonds, blanch them and throw them into cold water, dry them in a cloth, pound them in a mortar, and moisten them with the white of an egg, then take eight ounces of powdered sugar, the whites of two eggs, and a little milk, beat the whole well together, shape them round upon *thin paper* with a spoon, and bake them on tin plates.

Orgat.

Pound three ounces of sweet, and six single bitter almonds, add one pint of water, strain it through a lawn sieve, and then add two table spoonfuls of orange-flower water.

Apple pie.

Pare and core the fruit, lay it in your dish, and sprinkle some sugar between every layer, when full put in the juice of one lemon, a little of the peel finely shred, and a few cloves, cover with a good paste.

Cherry pie.

Should have a part cherries and a part currants.

Currant pie.

May be made with or without a mixture of raspberries.

Icing for tarts.

Beat the yolks of two eggs and some melted butter together, lay it over the tarts with a feather, and then sift some sugar upon them.

Pippin tarts.

Pare thin four Seville oranges, boil the peel tender, and mince it extremely fine, pare and core forty pippins, lay them in a stew pan with as little water as possible; when half done, throw in a pound of sugar, the orange peel and juice, and boil the whole till pretty thick, when cold put it in patty-pans lined with paste, to turn out and be eaten cold.

Apple puffs.

Pare and bake the fruit, when cold mix the pulp of the apple with sugar and shred lemon peel, lay it in thin paste and bake it in a quick oven: twenty minutes will do them. Orange or quince marmalade is a great improvement to apples, in whatever manner they are used.

Preserved quinces to add to tarts.

Pare and core the fruit, then slice it, and boil till soft; to every four pounds of fruit, put three pounds of sugar, and boil the whole till it acquires a sufficient consistency. A little of this in apple pies, tarts, &c. is truly excellent.

Codlin tart.

Scald the fruit, then take off the skin, and lay

them whole in a dish with a *little* of the water in which the apples were boiled; strew them over with lump sugar, and when cold, put a paste round the edges and cover with a good crust.

Orange tart.

Squeeze, pulp, and boil four Seville oranges, add double their weight of sugar, and beat them thoroughly together, then add an ounce of fresh butter; line a shallow dish with a fine puff-crust, and lay in your orange paste.

Lemon mince pie.

Squeeze two lemons, boil the rinds till tender enough to be beat into a mash, to which add six minced apples, and eight ounces of suet, a pound of currants, half a pound of sugar, and the juice of the lemons, with candied fruit as for other pies, make a short crust and fill the patty pans as usual.

Light paste.

Beat the white of an egg to a froth, then add as much water as will make twelve ounces of flour into a stiff paste; roll it very thin, and lay five ounces of butter on it in small bits, dredge it, and roll it up tight: do this three times.

Oyster patties.

Line your patty-pans with fine puff-paste, and cover with the same, observing to put a bit of bread in each, to keep them hollow while baking, and against they are baked have the following ready to fill with: take off the beards of oysters, cut the other parts into pieces, and put them in a small saucepan, with some nutmeg, white pepper, salt, finely shred lemon peel, a little cream, and some

of their own liquor, let the whole simmer a few minutes and then fill.

. Lobster patties may be made in the same manner.

Snow-balls.

Swell rice in milk, strain it, and lay it round some cored apples, put a bit of cinnamon, lemon peel, and a clove, in each; then tie them up in a cloth and boil them well.

Gooseberry or apple trifle.

Scald a sufficient quantity of fruit, and pulp it through a sieve, add sugar agreeable to taste, make a thick layer of this at the bottom of your dish: mix a pint of milk, a pint of cream, and the yolks of two eggs, scald it over the fire, observing to stir it, add a small quantity of sugar, and let it get cold; then lay it over the apples or gooseberries with a spoon, and put on the whole a whip made the day before.

If you use apples, add the rind of a lemon grated.

Cake trifle.

Bake a rice cake in a mould, when cold cut it round a little way from the edge with a sharp knife, observing not to perforate the bottom, put in a rich custard, and some raspberry jam, and then put on a high whip.

Gooseberry fool.

Stand your fruit mixed with Lisbon sugar in a jar on a stove with a gill of water; when soft, pulp it through a cullender; then have ready sufficiency of milk and cream, or in lieu of the latter

an egg, boiled together, but cold before used, sweeten it well, and stir in the fruit gradually.

Apples may be done in the same manner.

Burnt cream.

Make a rich custard without sugar, boiling lemon-peel in it; when cold, sift a quantity of sugar over it, and brown the top with a salamander.

Ratafia cream.

Boil a quart of cream with six laurel or nectarine leaves, strain it; when cold, add the yolks of six eggs beaten and strained, sugar, and a gill of brandy; stir the whole *quick* into it, then scald till sufficiently thick, and observe to stir it continually.

Lemon, or orange cream.

Take a quart of thick cream, put it on the fire, observing to stir it continually; let it simmer; sweeten with the *finest* white sugar, keep it stirring till it is pretty cool. Then add the juice of one lemon, with the peel squeezed in, to give it a fine bitter taste: then stir it till cold, after which stir it up high to bring a froth in the dish.

Remember this should be made early in the morning, to be ready for dinner.

Or,

Take a quart of cream, add to it the yolks of four well beaten eggs, half a pound of fine sugar, and the thin rind of two lemons, boil it up. then stir it till nearly cold, put the juice of two lemons into a dish, and pour the cream upon it, continuing to stir till quite cold.

Snow cream.

To a quart of cream add the whites of three

eggs well beaten, a little sweet wine, and sugar to taste, whip it to a froth, and serve in a dish.

Raspberry cream.

Take the whites of twelve eggs, and twelve spoonfuls of raspberry wash, put them into an earthen pan, and beat them well till it comes to a cream; then fill your glasses.

A cream.

Boil a pint of cream and a pint of milk with four bay leaves, some lemon peel, almonds beaten to paste, a little sugar and orange flower water, then thicken with a little flour rubbed down with cold milk. When cold add lemon juice, and serve in lemonade glasses.

Ice creams.

Mix the juice of fruits with as much sugar as will be required, before you add the cream.

Various colourings for ices, jellies, creams, &c.

A tincture made by pouring hot water over some sliced beet root, will give a beautiful red. Or, boil a small quantity of cochineal finely powdered, with a dram of cream of tartar to half a pint of water, to which add, when boiling, a very little bit of alum.

For white, use almond paste or cream.

For yellow, tincture of saffron.

For green, the expressed juice of spinach leaves.

A froth to set on cream, custards, &c.

Sweeten a pound of the pulp of damsons, add to it the whites of eight eggs, well beaten, and beat the whole till it will stand as high as you choose.

To prepare ice for iceing.

Break four pounds of ice almost to powder, and throw two handfuls of salt amongst it. (Do this in the coldest part of the house). The ice and salt being in a bucket, put your cream into an ice-pot, and cover it. Immerse *it* in the ice, and draw *that* round the pot. In a few minutes put a spoon in, and stir it well, moving the ice round the edges to the centre. Observe, there should be holes in the bucket to let off the water as the ice thaws.

Ice water.

Rub some sugar on lemon or orange-peel to give a flavour to the water, then squeeze the juice on its own peel, and add a sufficiency of sugar and water, strain the whole and put it in the ice pot.

Or the water may be mixed with the strained juice of any kind of fruit, agreeable to taste.

To scald codlins.

Wrap each in a vine leaf, and pack them close in a saucepan, when full, pour as much water in as will cover them, set them over a fire, and let them simmer slowly, till done enough to take the skin off when cold.

Serve with cream, or custard, and powdered sugar; some of the latter should be strewed over them.

Black caps.

Halve and core the largest apples you can procure, lay them in a shallow pan, and strew some white sugar over them; then boil a glass of wine, and the same quantity of water, with some sugar, for sauce.

To stew pears.

Take twelve pears, peel and quarter six of them, peel the others, but do not cut them, lay them in a deep earthen pot with a few cloves, a piece of lemon-peel, a gill or more of red wine, and half a pound of fine sugar; cover them close with coarse brown paper and bake them till enough. Serve them either hot or cold.

A little pounded cochineal will make them of a beautiful colour.

Syllabub.

Put three pints of wine, either port or white, into a bowl, with some grated nutmeg, and plenty of sugar, then milk into it a gallon of milk frothed up.

Butter to serve as a little dish.

Roll butter in various forms, and mark it with a tea-spoon; or roll it with erimping rollers, or work it through a cullender.

Currant jam, black, red, or white.

Pick your fruit from the stalks and bruise it. To every pound of it put twelve ounces of loaf sugar, stir it well, and boil it thirty minutes.

Raspberry jam.

Weigh equal quantities of fruit and sugar, put the fruit into your preserving pan, boil and break it, stir it continually, and let it boil quickly; when most of the juice is wasted, add the sugar, and simmer thirty minutes.

This method is greatly superior to the common mode.

Strawberry jam.

Take some ripe scarlet strawberries, bruise them, and add a little juice of red currants, then sift some sugar, and put eleven ounces to every pound of fruit, then put them in a preserving pan, put them over a clear fire, skim them, and let them boil forty minutes. Eight ounces of sugar is sufficient for a quart of fruit, if you do not like it very sweet; when enough put it in pots, and cover with brandy paper.

Apple marmalade.

Scald them till they will pulp from the core, then take an equal weight of sugar in large lumps, dip them in water, and boil till it can be well skimmed and becomes a thick syrup, then throw in the pulp, and let it simmer fifteen minutes over a quick fire. A very little grated lemon peel will improve it.

Orange and lemon marmalade.

Take three oranges, grate the rind of one of them, then cut them all and separate the flesh from the skin and seeds, put to it the grated rind, and about a gill of pippin jelly; then take as much sugar as will weigh equal with the jelly and meat when mixed. Boil the sugar till it blows strong, then throw in the meat, and boil the whole till it jellies; then put it in your glasses or pots.

Quince marmalade.

Pare your quinces and then quarter them, weigh an equal quantity of loaf sugar, to every four pounds of which put one quart of water, boil and skim it, against four pounds of quinces are made tender by the following method:—Lay them in a stone jar, with a gill of water at the bottom, and pack them with a little sugar strewed between, cover the jar

close, and set it in a cool oven, and let them soften till the colour becomes red, then pour the fruit, syrup, and a quart of quince juice, into a preserving pan, and boil all together till the marmalade be completed; observing carefully to break the lumps of fruit with the ladle.

To obtain the juice mentioned above, stew some quinces in a jar, and then squeeze them through a cheese-cloth.

Dried apples.

Put them in a cool oven six or seven times, and gradually flatten them when soft enough to bear it without breaking. The oven must not be too hot, and should at first be very cool. Tart apples are the best for this purpose.

To preserve red gooseberries for tarts.

To every quart of red ripe hairy gooseberries, add one pound of lump sugar and half a pint of water, put it on the fire, and when it boils throw in the fruit, and let them boil softly five minutes, then pour them into quart stone jars, cover with brandy paper, and tie the whole closely down when cold with leather or bladder.

To candy any sort of fruit.

When finished in the syrup, put a layer into a sieve, and dip it suddenly into hot water to take off the syrup hanging about it. Then lay it on a napkin before the fire to drain, and then do some more in the sieve. When the fruit is sufficiently drained, sift plenty of double refined sugar over it till it becomes quite white. Then set it on the shallow end of sieves in a slightly warm oven, and turn it three or four times. It must not be suffered to get cold till quite dry.

To clarify sugar.

Break your sugar into large lumps, and to every pound put half a pint of water, set it over the fire with the white of an egg well whipt, let it boil, and when ready to run over, check it with a little cold water, when it rises again take it off the fire, and set it by in the pan for twenty minutes, then take the scum gently off, and pour the syrup into a vessel very quickly from the sediment.

To preserve apricots.

When quite ripe, select the finest, pare them exceedingly thin and weigh them, then take an equal weight of finely powdered loaf sugar, and strew over them. Break the stones and blanch the kernels. Let them lay twelve hours, then put them with the sugar, juice, and kernels, into your preserving pan. Let them simmer gently till clear, then take out the fruit singly, as they become so, put them into small pots, and pour the syrup and kernels over them. Cover with brandy paper.

Fruit biscuits.

Take an equal weight of scalded fruit-pulp, and sugar finely sifted, beat it two hours, then put it into forms, made of white paper, and dry it in a cool oven, turn the next day, and in three days box them.

To preserve green gages.

Select the finest when they begin to soften, split but not pare them; weigh the same quantity of sugar as there is fruit, strew a part of it over them; blanch the kernels. The following day pour the syrup from the fruit, and boil it with the remaining sugar eight minutes, skim it well, and then add the plums and kernels, simmer till clear, observing to

scum it. Lay the fruit singly into small stone jars, and pour the syrup and kernels upon it.

Damson cheese.

Bake the fruit in a stone jar, pour off some of the juice, and to every four pounds of fruit weigh one pound of sugar. Put the fruit over the fire in the pan, let it boil quickly till it begins to look dry, take out the stones and add the sugar, stir it well in, and simmer two hours *slowly*, then boil it quickly thirty minutes, till the sides of the pan candy, then pour the jam into potting pans about an inch thick.

Fine sweetmeat for tarts.

Take four pounds of ripe apricots, divide them and take out the stones, blanch the kernels, and put them to the fruit, add to it six pounds of green gage plums, and five pounds of lump sugar. Let the whole simmer till the fruit be a clear jam. Remember it must not boil, and it must be well skimmed. When done pour it into *small* pots.

Raspberry cakes.

Take any quantity of fruit you please, weigh and boil it, and when mashed and the liquor is wasted, add as much sugar as was equal in weight to the raw fruit. Mix it very well *off* the fire till the whole is dissolved, then lay it on plates, and dry it in the sun. When the top part dries, cut it off into small cakes, and turn them on a fresh plate. When dry, put the whole in boxes with layers of paper.

To keep currants.

Let your bottles be dry—cut your currants with an exceeding small bit of stalk to each;—they must

be gathered when the weather is perfectly dry—fill your bottles, cork them well, and rosin the cork securely down, then bury them in a trench with the neck downwards. Cherries and damsons may be done the same way.

To keep gooseberries.

Pick full grown but not ripe gooseberries, strip them and put them into wide mouthed bottles: cork them gently with new soft corks, put them in an oven, from which the bread has been drawn, and let them stand till nearly a quarter shrunk, then take them out and beat the corks in tight, cut them off level with the bottle, and rosin down close. Set them in a dry place.

To keep damsons.

Boil three pounds of sugar with six pounds of damsons, over a slow fire, till the juice adheres to the fruit and forms a jam. Keep it in small jars.

Or,

Put them in small jars, or bottles with wide mouths, set them up to their necks in a boiler of cold water, then place it over the fire and seal them. When perfectly cold, fill up with spring water, and cover them.

Cranberries.

Are very good either for pies or puddings, but they require a great portion of sugar.

Raspberry vinegar.

Put two pounds of fruit into a bowl, and pour upon it half a gallon of the best white wine vinegar. The following day strain the liquor on two pounds of fresh raspberries, and the day following

the same, but do not squeeze the fruit, only drain it as dry as possible. The following day pass it through a canvas previously wet with vinegar. Put the whole into a stone jar, with a pound of sugar to every pint of juice, broken into large lumps, stir it till melted, then stand the jar in a saucepan of water, let it simmer, and skim it well. When cold bottle it, and cork tight.

Iceing for cakes.

Sift a pound of fine sugar, put it into a mortar with six or eight spoonfuls of rose water, and the whites of four eggs beaten and strained; whisk it well, and when the cake is nearly cold, cover it well over with the above by means of a feather, and set it in the oven to harden, which it will do in three or four minutes. The above quantity is ficient to ice four moderate sized cakes.

A common cake.

Mix a pound and a half of flour with a pound of butter, half a pound of sugar, eight eggs, an ounce of caraways, and a gill of raisin wine. Beat it well, and bake in a quick oven.

Queen cakes.

Beat a pound of butter, and mix it with four well beaten eggs strained, a pound of *dried* flour, the same quantity of powdered lump sugar, and the grated rind of two lemons; add the whole together, and beat it thirty minutes with a silver spoon. Put it in buttered cups or patty-pans, *half full*, and bake twenty minutes.

Spunge cake.

Weigh fifteen eggs, put their weight in *very fine* sugar, and that of nine in flour, beat the yolks with

the flour, and the whites alone to a very stiff froth; then by degrees mix the whites and the flour with the other ingredients, and beat them forty minutes. Bake in a quick oven about one hour and ten minutes.

To make bread.

Put a bushel of good flour into a trough, mix with it two gallons of warm water, and three pints of good yeast, put it into the flour, and stir it well with your hands till it becomes tough. Let it rise, and then add another two gallons of warm water and a pound of salt, work it well and cover it with a cloth; then begin to warm your oven, and by the time it is ready the dough will also be ready; make your loaves about five or six pounds each; clean your oven, and put in your bread; shut it close, and bake three hours.

The water in summer should be milk warm, in winter rather warmer.

American flour.

Is more profitable than English flour, because it requires double the quantity of water to make it into bread. This circumstance makes a balance in favour of the American flour of about three pounds of bread in every stone of flour of fourteen pounds.

To find whether chalk is mixed with bread.

Mix it with some strong vinegar, and if this throws it into a fermentation, you may be certain that either chalk or whiting is put in the bread, which is often done by bakers in a shameful degree, especially in and about London.

The Rev. Mr. Hagget's economical bread.

Remove only the coarse flake bran from the flour

—of this bran take five pounds and boil it in five gallons of water, so that when perfectly smooth you may have three gallons and a half of it fit for use; with this knead four stone of flour, with salt and yeast in the same proportion as in other bread; when ready for the oven, make your loaves, and bake two hours and a half.

The difference of the above is, that from the quantity of the bran water it imbibes, the bread becomes more nutritious, and that the same quantity of flour made with plain water produces sixty-nine pounds eight ounces of bread, while by the above method it is made to yield eighty-three pounds eight ounces; leaving a balance in favour of Mr. Hagget's plan of fourteen pounds of excellent bread on every fifty-six pounds of flour. This is therefore a method well worthy the attentive consideration of the poor and economical. When ten days old, this bread, if put into the oven for twenty minutes, will appear perfectly new.

Rice and wheat bread.

Simmer two pounds of rice in a gallon of water, till it becomes perfectly soft. When it is of a due warmth, mix it very well with eight pounds of flour, with yeast and salt as for other bread. When well kneaded, set it to rise before the fire. Bake as other bread. This is also an economical method of making excellent bread.

Fine rolls.

Warm a bit of butter in half a pint of milk, add to it two spoonfuls of small beer yeast, and some salt; with the above ingredients mix two pounds of flour. Let it rise an hour, and knead it well; form your rolls, and bake them in a quick oven.

French bread.

With a peck of fine flour mix the yolks of twelve and the whites of eight eggs, beaten and strained, a quart of good yeast and some salt, and as much warm milk as will make the whole into a thin light dough; stir it well, but do not knead it. Have ready several wooden dishes, holding about a quart or three pints each, divide the dough among them and set it to rise; then turn them out of the bowls into a quick oven. When done, rasp them.

French rolls are made by rubbing an ounce of butter into every pound of flour; one beaten egg, a little yeast, and a sufficiency of milk to make a moderately stiff dough; beat, but do not knead it. Let it rise, and bake on tins; when done, rasp.—Observe—for the bread and rolls, the yeast must not be bitter, or the whole will be spoiled.

Potatoe bread.

Boil six pounds of potatoes, work them with four ounces of butter, and as much milk as will cause them to pass through a cullender; take a pint of good yeast and the same quantity of warm water, mix it with the potatoes, and pour the whole on ten pounds of flour; add salt as usual. Knead it well; and, if necessary, add more milk and warm water; then let it stand before the fire about an hour to rise.

Yorkshire cakes.

Take three pounds of flour, a pint and a half of warm milk, four spoonfuls of yeast, and three eggs, beat the whole well together, and let it rise; then form your cakes, and let them rise on the tins before you bake, which must be in a slow oven.

Five ounces of butter may be warmed in the milk if agreeable.

Hard biscuits.

Warm half a pound of butter in as much skimmed milk as will make four pounds of flour into a very stiff paste. Beat it with a rolling-pin, and work it perfectly smooth. Roll it pretty thin, and stamp out your biscuits; prick them full of holes and bake them, for which purpose six or eight minutes will be sufficient.

Muffins.

Take four pounds of flour, four eggs, a quarter of a pound of butter melted in a quart of milk, and ten spoonfuls of good yeast. Mix the whole, and beat it well; then set it to rise three or four hours. Bake on an iron plate, and when done on one side turn them.

To make yeast.

An excellent substitute for this useful article, may be gained from a composition of potatoes. Boil and peel some of a mealy sort, and mash them fine, adding as much water, or ale, as will reduce them to the consistence of common yeast. To every pound of potatoes add two ounces of coarse sugar, and, when just warm, stir it up with two spoonfuls of yeast. Keep it warm till the fermentation is over, and in twenty-four hours it will be fit for use. A quart of yeast may be thus made from one pound of potatoes, which will keep three months. The sponge should be set eight hours before the bread is baked.

MISCELLANEOUS.

Herbs for winter.

Take any kind of sweet herbs, and three times the quantity of parsley, dry them in the air with

out exposing them to the sun; when quite dry rub them through a sieve, then bottle the produce, and keep it for use. Sage, thyme, mint, &c. &c. should be tied in small bunches, and dried in the air; after which each sort should be put in a paper bag, and hung up in the kitchen. Parsley should be picked from the stalks, and dried in the shade to preserve its colour. Marigolds, when gathered and picked clean, should be dried in a cloth, and kept in paper bags.

To preserve nuts.

Hazel nuts may be preserved in great perfection for many months, by burying them under ground in earthen pots, well closed, about two feet deep, in a sandy place.

To keep oranges and lemons.

Bake some clean sand; when it is cold, put it into a vessel; place a layer of oranges, or lemons, with the stalk end downwards, so that they may not touch each other, and cover them with the sand two inches deep, and so continue till your vessel is full. This will preserve them in excellent order for several months.

To keep cream.

Mix with any quantity of good cream, half the weight of finely powdered lump sugar, stir it together, and preserve it in bottles well corked. It will then keep very good for six or eight months.

To keep game or poultry.

Game, or poultry, may be preserved for a long time, by tying a string tight round the neck so as to exclude the air, and by putting a piece of charcoal into the vent.

Scotch barley broth.

Take a eupful of pearl barley, and four quarts of water, let it simmer for forty minutes, then add four pounds of neck of mutton, with some turnips and earrots cut small, onions, salt, (and, if in season, a pint and a half of green peas). Let the whole boil gently for three hours, then serve it up.

An excellent trifle.

Lay macaroons and ratafia drops over the bottom of your dish, and pour in as much white wine as they will suck up; which, when they have done, pour on them cold rich cnstard, made with more eggs than directed under the article *Custard*, and some rice flour. It must stand three inches thick, on that put a layer of raspberry jam, and cover the whole with a very high whip, made the day before, of rich cream, the whites of eggs, sugar, lemon-peel, and raisin wine.

Venison pasty.

Cut your meat to pieces, and lay it with fat between. Put some pepper and salt at the bottom of the dish, and some butter, then pack the meat nicely in. The venison bones should be boiled with some fine old mutton; put half a pint of this gravy cold into the dish, and cover as well as line the sides with a thick crust but put no crust *under* the meat. When the pastry is baked, put the remainder of the gravy in by means of a funnel, and shake the dish that it may be mixed. Bake it four hours in a slow oven, and when you make your pastry, if you are short of fat, it may be supplied by some from a fine well hung loin of mutton, steeped twenty-four hours in equal parts of rape vinegar and port wine.

HOME BREWERY.

A cheap and excellent method of brewing.

Take forty gallons of soft water and set it over the fire till it becomes so warm that you cannot hold your hand in it more than a minute, then pour it into your mash tub, and add to it one quarter of fine malt, mashing while the malt is putting in, which you must continue to do a full hour; cover it close, and let it remain one hour, after which draw it off; then make thirty gallons of water scalding hot, and put that upon your malt, mash it fifty minutes, and let it stand closely covered an equal length of time, after which draw it off to your first wort; then boil forty eight gallons of water, and put it in your tun; mash one hour, and cover it close fifty minutes, after which draw it off into a separate tub to form your table beer; after this is done, pour twelve gallons of cold water in your mash tub, where it must be suffered to remain forty minutes, and then drawn off to your table beer wort. Your first and second worts must be boiled with six pounds of hops very quickly for one hour and twenty minutes; then strain it, and run it into proper coolers. Then boil your third worts very fast, with a few of the hops that had been previously used for the first and second worts; when the hops sink, strain off your worts, and set it to cool.

Make eight gallons of the first and second worts rather more than milk warm; then take a quart wooden bowl and fill it with some new yeast, set it to swim in the eight gallons of wort, and when you perceive the yeast spreads, add the remainder of the first and second worts milk warm, then cover it up with your malt sacks two days, and when you perceive it has a good head, skim the rough parts off. Having done this, take three three ounces of salt, two ounces of ground ginger, and six ounces of wheat flour; mix these ingredients well with four or five quarts of your first and second worts; add it to the whole, and mix it well together, by stirring it with a staff, after which, suffer it to remain for four hours, and then put it into your casks, observing to throw in some of the hops in each cask, having saved them for that purpose from the first boiling; then let it remain open till it has done working, after which, bung it closely down.

Your table beer must be treated exactly in the same manner, but you must not make use of so much yeast.

When you require *very* strong beer, use the first worts only, and the second will make excellent mild ale.

When you require very good ale, mix the first and second worts. For good beer, mix all the worts together.

One half, or a quarter of the quantity may be made, by using half, or a quarter, of all the ingredients; but the same time of boiling, mashing, and working, must be observed.

Strong beer, or ale.

Take fifteen bushels of malt to the hogshead for beer, and eight for ale. For either, pour the whole quantity of water hot, but not boiling, on it at

once, and let it stand to infuse three hours; mash it in the first half hour, and let it stand the remainder of the time closely covered. Run it on the hops, previously soaked in water; for strong beer, three quarters of a pound to every bushel, but for ale only eight ounces. Boil them with the wort two hours and a half from the time it commences boiling. Cool about two gallons, to which add two quarts of yeast, which will prepare it for putting to the rest next day; but, if possible, put it together the same night. Tun as usual. Cover the bung-hole with paper when the beer has done working, and when it is ready to be stopped put in one pound and a half of dried hops, then fasten it closely up. Observe that twelve bushels of malt will make a good strong beer. It should stand in the cask one year before drawn, and if bottled, another year in bottles. The longer it is kept the better it will be.

The ale will be good in four months.

After your strong beer, or ale, is thus made, a good table beer may be prepared by pouring a hogshead of water on the grains, and repeating the same process as for the other. Some of the hops boiled for the strong beer will also serve for this.

When beer is soured by thunder or heat, a teaspoonful of salt of wormwood put in the jug, will set it right.

Observe October and March are good months for brewing.

Fine table beer.

On a bushel of malt pour four gallons of hot water, cover it warm thirty minutes, then mash and let it stand three hours more, then let it run off; when dry, add five gallons more water, mash, and let it stand half an hour, run that into another tub,

and pour five gallons more water on the malt, stir it well, and let it stand one hour or longer, then run it off, and mix the whole together. Half a pound of hops, previously infused in water, should be put into the tub for the first running.

Boil the hops with the wort one hour from the time it commences boiling. Strain it off and cool it, and the same day, if sufficiently cool, put in rather more than half a pint of good yeast. When it has done working, cover the bung-hole with a piece of paper for three days. Then fasten it close, and in three weeks the beer will be fit for use.

Fine Welch ale.

Pour twenty-one gallons of hot water (but not boiling) on four bushels of malt. Let it stand three hours closely covered, during which time infuse two pounds of hops in a little hot water, and put the water and hops into the tub, run the wort upon them, and boil the whole three hours, then strain off the hops and keep them for the small beer.

Let the wort stand till sufficiently cool to receive the yeast, of which put in one quart taken from ale or small beer. Mix it well, and often. When the wort has done working, (generally on the third day) the yeast will sink a little in the middle, then remove it, and tun the ale as it works out. Pour a quart in at a time very gently. Lay a bit of paper over the bung hole about three days before you close it up.

Small beer may be prepared from the grains as before mentioned, using also the same hops. When barrels are emptied, the cock-hole should have a cork driven in, and the vent-peg should also be hammered in tight, which will prevent beer casks from becoming musty.

Treacle beer.

Put a gallon of boiling water to two pounds of treacle, mix them well, add twelve quarts of cold water and half a pint of yeast, put it into a cask, cover it close, and in three days it will be fit to drink. If made in large quantities, or designed to keep, put in some malt and hops, and when the fermentation is over stop it up close.

To refine beer, cyder, or wine.

Dissolve two ounces of isinglass in a quart of the liquor you wish to fine, whisk it well, and then add a quantity of the liquor into which you intend to put it, with a tea-spoonful of pearl ash, one ounce of calcined salt of tartar, and the same quantity of powdered burnt alum. Mix the whole well together, then pour it into the cask, and stir it well about with a clean stick; close it, and in three or four days it will be quite fine.

To cleanse a musty cask.

Dissolve a pound of bay salt, and half a pound of allum in some water, then add as much fresh dung from a milking cow, as will make it thick, but not more so than will allow it to pass through a funnel; put it on the fire, and stir it with a stick till it is near boiling, and then put it in the cask, bung it close, shake it about for five minutes, let it stand two hours, then take out the bung, and let the vapour out; fasten it down again, give it another shaking, let it stand two hours more, and then rinse with cold water till it comes out perfectly clear. Then have ready some water with half a pound of bay salt and two ounces of allum boiled in it; serve this as you did the first washing, and when emptied it will be fit for use.

HOME MADE WINES AND COMPOUNDS.

English mountain.

TAKE three gallons of spring water, and fifteen pounds of raisins chopped very fine; let them remain three weeks, then squeeze out the liquor, and put it in a cask that has been fumigated with matches. Do not stop it till the fermentation has ceased.

Then bung it very tight, and, when fine, bottle it off.

Currant wine.

Let your currants be ripe, mash them with your hands, and to every quart of pulp add three pints of water. Mix them well together, and let them stand one day, then strain them through a hair sieve, and to every gallon put three pounds (or more) of sugar. When the sugar is perfectly melted, put the liquor in a cask with a little dissolved isinglass. To every ten gallons add one quart of brandy; bung it up, and let it remain one year, then bottle it.

Note—Half a pound more sugar to every gallon would be a great improvement.

Raisin wine.

Take one hundred pounds of Malaga raisins, cut them slightly, and put them into a cask with twenty gallons of water, and five half pints of brandy;

stir well once every day for a week, then bung it closely up, and let it stand at least six months, then bottle it.

Orange wine.

To twelve pounds of lump sugar, put the whites of eight eggs well beaten, and six gallons of spring water, boil it one hour, observing to skim it; when nearly cold add the juice and rinds of fifty Seville oranges, and eight spoonfuls of ale yeast. Let this stand two days, then put it in a cask. Take half a gallon of white wine, the juice of twelve lemons, and two pounds of loaf sugar, cover them close twelve hours, and take care to leave no seeds in, then add it to the rest; put six of the lemon rinds into the cask. Let it stand fourteen days before you bottle it off.

Ginger wine.

To ten gallons of water put ten pounds of lump sugar, ten ounces of bruised ginger, and the whites of eight eggs beaten to a froth, boil them together one hour, and take off the scum as it rises; then put it in a tub, and let it stand till cold; then put it in a barrel with the rinds of ten lemons peeled very thin, and the juice of thirteen strained from the seeds, and one quart of brandy; put a spoonful of yeast on the top, and stop it close; in a fortnight bottle it, and in another fortnight it will be fit for use.

Gooseberry wine.

Take your fruit, not over ripe, bruise it in a wooden vessel, but not much, then measure, and to every gallon put two of cold water mix them well together, and let them stand twenty-four hours, then strain it through a bag, and to every gallon put

four pounds of sugar. Let it dissolve, stir it well, cask it, and let it work two days. Bung it for a week, then draw it off. Rinse the cask with a little brandy, and to every gallon add three quarters of a pound more of sugar; mix it well, return it to the cask, bung it up for two or more months, then bottle it.

Cowslip wine.

To fifty pounds of sugar add twenty-four gallons of water, boil it for an hour, carefully skimming. Pour it into a tub, and, when cold, add twelve pecks of bruised cowslip flowers, with the peel and juice of twenty lemons, and two quarters of good ale yeast. Stir it well for three days, then rack it into a clean cask, cowslips and all, with half a gallon of brandy. When it has done working, bung it close.

Elder wine.

To every gallon of ripe elder berries put four gallons of water, half an ounce of ginger, and two ounces of allspice, boil it twenty minutes, strain it through a hair sieve, and put it in your pan again with three pounds of moist sugar to every gallon, boil it thirty minutes, put in your tub a few pounds of raisins cut into halves, pour the boiling liquor on them; when it is nearly cold add some ale yeast, and let it work three days, tun it, add a quart of brandy to every thirty-six gallons, and bottle it at Christmas.

Apricot wine.

Pick your fruit when nearly ripe, wipe and quarter them, to every eight pounds add six quarts of water; let them boil till the water tastes strong, then strain them through a hair sieve, and put half a pound of fine sugar to every quart of liquor, boil and scum till it ceases to rise. Put it into an

earthen stein twenty-four hours, then bottle it up with a lump of sugar in each bottle.

Raspberry wine.

Take equal quantities of fruit and water, bruise and let them stand two days, then strain it, and to every gallon put four pounds of lump sugar: when dissolved, put the liquor in a barrel, and when fine (which will be generally in three months), bottle it, and in each bottle put a large spoonful of brandy.

Black currant wine.

To every gallon of juice put the same quantity of water, and to every gallon of this mixed liquor put four pounds of the finest moist sugar, put the whole in a cask, reserving a little to fill up. Put the cask in a warm dry room, and the liquor will ferment of itself; skim off the refuse, and when the fermentation ceases, fill up with the reserved liquor. When it has quite done working, add a bottle of brandy to every five gallons of wine. Bung it close for one year, then bottle it, and filter the thick part.

Balm wine.

Boil six pounds of sugar in two gallons of water, scum it, and put in two handfuls of balm, and let it boil fifteen minutes, strain it off, cool it, add some yeast, and let it stand two days; put in the rind and peels of two lemons, and let it stand in the barrel six or eight months.

Mixed wine.

Take of white, red, and black currants, cherries, and raspberries, equal quantities, mash them, and pass the juice through a strainer; to every two quarts of which, boil six pounds of moist sugar

in six quarts of water, and scum it clean; when cold, mix the juice with it, and put the whole into a barrel that will just hold it, put in the bung slightly, let it remain ten days, then close it up and let it stand four months, observing to add a little brandy to it.

Family wine.

A very useful family wine may be made of the birch tree. While the sap is rising in the early part of March, holes should be bored in the body of the tree, and fossets of elder placed in them to carry off the liquor. If the tree is large, it may be tapped in several places, and one branch will sometimes yield a gallon a day. The sap thus procured is to be boiled with sugar, one pound of which must be put to every pound of liquor. It must be then fermented, and treated in the same manner as other made wines.

Mead.

Take twenty-four pounds of honey and six gallons of water, boil it one hour, skim it well, then add an ounce of hops to every gallon, and boil it thirty minutes longer, and let it stand till next day; put it into your cask, and to every twelve gallons add one quart of brandy, stop it lightly till the fermentation is over, then stop it very close. Keep it one year before you tap.

Damson wine.

To every gallon of water, put two pounds and a half of sugar, boil them two hours, and skim it carefully all the time, and to each gallon allow five pounds of fine damsons, with the stones taken out, boil them till the colour is a fine red, strain the

liquor, ferment it in an open tub or pan for four days, pour it clear from the lees into a clean cask, let it stand till it is done working, close it for eight months, and then bottle it off. If kept a year or more, in bottles, it will be a great improvement.

Brandy.

There are various sorts, but the French brandies are most esteemed.—Should your brandy be deficient in flavour, dissolve some sugarcandy in warm water, and take an equal quantity of prunes; put the whole in your brandy, and it will be a great improvement. French brandies may be mixed with Spanish or Cetto brandies, which are considerably cheaper. All brandies are originally white, and become coloured by age. Or you may, for a light colour, use turmeric and treacle; and for a deep colour, burnt sugar.

Rum.

Jamaica is the best.—An excellent flavour may be given to it by putting into the cask some pineapple rinds. The longer rum is kept the more valuable it becomes. If your rum wants a head, whisk some clarified honey with a little of the liquor, and pour the whole into the cask. Three pounds of honey is sufficient for sixty gallons.

Hollands.

Is generally over proof. Lower it with clear bright British spirits; the water you use must have been boiled. When it is cold, put a piece of couch lime into it. When settled, pour off the water from the lime, mix it well with the Hollands and spirits; stir it well. The shells and whites of eggs beaten

well together, is a good thing to fine Hollands with. Rose water is a great improvement to its flavour.

To make ten gallons of geneva.

Take eight gallons and a half of rectified malt spirit, one pennyweight of the oil of vitriol, the same quantity of oil of almonds, and oil of juniper berries, three half quarters of spirits of wine, half a pint of lime-water, and two pounds and a half of sugar, fill up the rest of the measure with water.

Make it as follows:—First, kill the oils, by beating them in a mortar with a few lumps of sugar, and a small quantity of salts of tartar, and a little spirits of wine; rub the whole till incorporated, then put it in the cann with the remainder of the wine and lime-water, and beat it well with a stick; dissolve the sugar in a few quarts of very soft water, which has previously been boiled and suffered to stand till cold. Add this altogether with the malt spirit, and put it in the cask. When you fine the gin, boil two ounces of alum in a little water for half an hour, then gradually add an ounce of salt of tartar, and when nearly cold, put it in the cask and stir it well, but do not bung it tight till it is fine.

Cherry brandy.

Stone twenty pounds of black cherries, bruise the stones in a mortar, and put them into two gallons of the best brandy. Let it stand forty days well covered, then rack it off and bottle it. Morello cherries, managed in the same manner, will also be very excellent.

Or,

To every gallon of brandy put four pounds of black cherries, with the stones broken; half a pint

of raspberries, a little cinnamon, a few cloves, some orange peel, three pounds of loaf sugar pounded, and one pint of sweet wine. Let the whole remain in your cask six months, then bottle.

Observe, a few whole cherries should be preserved in a bottle of brandy, in case any person should like some with the cherry brandy; but there must be no fruit bottled with the above, which should be as fine and clear as possible.

Raspberry brandy.

Raspberry brandy is prepared in the same manner as cherry brandy, and forms an excellent cordial mixed with it.

Lemon brandy.

Pare twenty-four lemons, and steep the peels in four quarts of brandy, squeeze the lemons on three pounds of fine lump sugar, and add a gallon of water; the following day mix the ingredients, and pour on three pints of boiling milk; let it remain forty-eight hours, and then strain it off.

Orange brandy.

Steep some orange rinds, with a few pieces of lemon rind (the whole sliced thin) in four quarts of brandy. Boil a gallon of water with three pounds of sugar, let it boil some time, then put it to the brandy.

Carraway brandy

Steep four ounces of carraway seeds, and a pound and a half of sugar, in a gallon of brandy. Let it stand two days, then bottle it.

To improve English brandy.

Take ten gallons of English brandy, one ounce of

tincture of japanica, and three ounces of spirit of nitre dulcis, mix these ingredients well with some of the spirit, then pour it into the cask and stir it about.

Lime water.

Take three pounds of lime, put it in a pail, and pour on as much water as will slack it; when dissolved, add two gallons of water, and when cold and settled it is fit for use.

English noyveau.

Blanch and bruise half a pound of bitter almonds, put them into a quart of cold water, and let them stand two hours, then add six pints of the juice of white currants, six pounds of fine lump sugar, the peels of six lemons grated, and ten gallons of white brandy; stir them well together, and let them stand three days, then strain it through a jelly bag, and bottle it off. Two quarts of fresh brandy put on the dregs, will, after standing three days, make an excellent liquor for giving a flavour to puddings, &c.

Peppermint.

For compounds, any spirit extracted from sugar, malt, crab, cyder, or raisins, may be made use of.

For five gallons, take three and a half of spirits, and four pennyweights of the oil of peppermint, with three pounds of loaf sugar, and half a pint of spirits of wine, fill it up with water, and fine as you do geneva. Also observe, that in all compounds the oil must be killed and worked in a similar manner.

Queen's cordial.

For three gallons of spirits take two pennyweights of the oils of mint, one of oil of caraway, an ounce

of coriander seed, and the same of caraway seeds, half an ounce of cassia, half an ounce of mace, a pint of spirits of wine, and two pounds of lump sugar, add water to taste. Observe, the spice, seeds, and cassia, must be steeped in the spirits, and well shaken daily. Fine with alum only.

Prince's cordial.

Take of cherry brandy, of currant wine, and orange wine, each a quart, one gallon of spirits, half an ounce of mace, a quarter of an ounce of cloves, and half an ounce of cinnamon, the same weight of coriander seeds, the same of caraway, five drops of the oil of orange, and the same of the essence of lemon, with two pounds of loaf sugar; measure the whole, and make it up to twelve quarts with water. Steep the spice and seeds in the spirits six days, having previously bruised them; colour with burnt sugar.

Capillaire.

Take fourteen pounds of lump sugar, and seven of moist, mix eight well beaten eggs with the sugar, and boil it in four gallons of water, continuing to skim it till no more scum appears. Strain it through a coarse bag, and add three pennyweights of the essence of lemon; then bottle it in small bottles for use.

Ratafia.

To make six gallons, take three quarts of spirits, and three grains of ambergris, one ounce of apricot and peach kernels, and three ounces of bitter almonds, a pound of powdered lump sugar, and three quarters of a pint of spirits of wine; make up the quantity with water that has been boiled, but left to grow cold.

English port.

Put four gallons of good port wine into a thirty-gallon cask that has been fumed with a match; add to it twenty gallons of good cyder; then nearly fill your cask with French brandy—the juice of sloes and elderberries will make it of a proper roughness: put in some cochineal to colour it. You may use turnip juice, or raisin cyder, instead of cyder; and brandy cyder instead of French brandy.

English sack.

To every gallon of water put four sprigs of rue and a handful of fennel roots; boil these for half an hour—then strain it; and to every quart of liquor put three quarters of a pound of honey; boil it two hours; skim it well; when boiled, pour it off, and turn it into a clean cask. Keep it one year in the cask; then bottle it off—and it will be excellent.

English mountain.

To every gallon of spring water, put five pounds of raisins, chopped exceeding fine; let them remain three weeks, then squeeze out the liquor, and put it into a cask that has been fumigated with some matches: do not stop it till the fermentation has ceased, then bung it tight, and, when fine, bottle it off.

Blackberry wine.

When they are ripe bruise them, and to every quart of blackberries put a pint of boiling spring water, let them stand till next day, strain them through a sieve, and to every quart of liquor put

rather more than half a pound of sugar; when your sugar is melted, put it in the cask.

Sweet Acid.

Take a gallon of lemon juice, and set it over a gentle fire, in a brass pan, with two pounds of good moist sugar; simmer till it becomes a syrup, and when cold bottle for use.

Bitters.

Steep an ounce of gentian root, and a quarter of an ounce of Virginia snake root, and a quarter of a dram of cochineal, in a pint of brandy, for three days, strain it through some paper, and bottle it for use.

Shrub.

Take a gallon of rum, six pounds of lump sugar dissolved in a quart of lime juice, and mix the whole well together; then put it in a cask, and when fine bottle it off for use.

Cyder and Perry.

In cyder use geunatins, golden-pippins, pear-mains, red streaked pippins, &c. &c. for which purpose they should be sufficiently ripe to shake from the trees with ease; bruise them to a mash, and squeeze them through a hair sieve into a cask that has been fumigated with a match, then mash the pulp with some warm water, and when strained, add a fourth part of the cyder. To make it work well, beat a little flour, the whites of some eggs, and a little honey together, put them into a small linen bag, and let them hang by a string in the middle of the cask, then put in a pint of new ale yeast, let it cleanse itself six days; then bung it down.

Or,

Take the apples before they are quite ripe, and let them lie two days in a heap to sweat, mash them, press out the juice, put it in a cask, observing to leave room for it to work; make a small hole near the bung-hole, but allow it no other vent; add to the whole some sugar, but not more than two pounds to every hogshead, and four pounds of Malaga raisins; then rack it off, and put a pint of finings to every thirty gallons: put it in a cask with a small hole as before; then let it remain till you think proper to bottle it, which should be done either in March or April.

Perry.

Perry is made in the same manner as cyder, only using pears instead of apples, and the fruit must be dry, and the more unfit they are for eating the better they are for perry.

Observe, when you bottle cyder and perry, it should be left two days uncorked, and a lump of sugar should be put in each bottle.

To manage cyder.

To improve the flavour of a hogshead, take one gallon of French brandy, half an ounce of cochineal, a pound of alum, and three pounds of sugar-candy, beat the latter articles well together, and steep them two days in the brandy; pour the whole into the cyder and stop it close six months.

To cure the acid, or restore British wine, when it is pricked.

Rack off your wine into another cask, fumigated with a match, and to every five gallons put in an

ounce of oyster powder and a quarter of an ounce of bay salt, and stir it well in with a staff; then rack it, in a few days, into another cask that has been well fumigated. If you can procure the lees of some of the same kind it will be an improvement, and to every five gallons put a pint of brandy.

To take an ill scent from wine.

Make a long thin roll of dough, bake it and stick it well with cloves, hang it in the cask, and it will draw the ill scent from the wines.

To sweeten wines.

To fifteen gallons of wine, put half a pound of dry ground mustard seed, and a small handful of clary flowers, put it in a linen bag, and sink it to the bottom of the cask.

For wine when decaying.

Make an ounce of roch alum into powder, draw out three gallons of the wine, put in the allum, and beat it for half an hour, return it to the rest in the cask, and when fine, which will be in seven or eight days, bottle it off.

To cure ropy wine.

Tap the wine, and cover the end of the cock that goes into the cask, with a piece of coarse linen cloth; rack it into a dry cask, with a quarter of a pound of powdered alum, shake it well, and it will fine down, and be a pleasant wine.

DAIRY and POULTRY.

Great attention is requisite in the dairy, which may be comprised in two words, namely—*perfect cleanliness*. The milk when brought in should always be strained into the pans. Cold water should be frequently thrown on every part of the dairy. Neither meat nor any thing else should be suffered to hang in it. The sun should be excluded, but a free current of air admitted. The cows should be regularly milked, at an early hour, and the udders perfectly emptied. In good pastures the cows produce, on an average, three gallons a day from Lady-day to Michaelmas, and from thence to Christmas, one gallon a day. Cows may be milked with profit fifteen years; and should calve from Lady-day to May.

When you design to rear a calf it should be removed from the cow in ten days at the farthest; remove it from the mother in the morning, and give it no food till the following morning, when being extremely hungry, it will drink readily; feed it regularly in the morning and evening, and let the milk given to it be just warm: the skimmed milk will be quite good enough.

Rennet.

Take out the stomach of a calf just killed, and scour it well with salt and water, both inside and outside; let it drain, and then sew it up with two

large handfuls of salt in it, or keep it in the salt wet, and soak a bit, which will do by fresh water.

Cheese.

Warm your milk till equal to new; but observe it must *not* be *too hot*; add a sufficiency of rennet to turn it, and cover it over: let it remain till well turned, then strike the curd well down with the skimming dish, and let it separate, observing to keep it still covered. Put the vat over the tub, and fill it with curd, which must be squeezed close with your hand, and more added as it sinks, and at length left about three inches above the edge of the vat. Before the vat is in this manner filled, the cheese cloth must be laid at the bottom of it, and, when full, drawn *smoothly* over on all sides. The curd should be salted in the tub after the whey is out. When every thing is prepared as above directed, put a board under and over the vat, then place it in the press; let it remain two hours, then turn it out, put on a fresh cheese cloth, and press it again ten hours; then salt it all over, and turn it again in the vat; then press it again twenty hours. Observe, the vat should have several small holes in the bottom to let the whey run off.

Cream cheese.

Put as much salt to three quarts of raw cream as will season it, stir it well and pour it into a sieve, in which you have folded a cheese cloth four times doubled, when it hardens, cover it with nettles on a pewter dish.

Sage cheese.

Bruise some young red sage and spinach leaves,

express the juice, and mix it with the curd; then do as with other cheese.

Butter.

Butter is disagreeable when the cows feed on turnips or cabbages, but this may be partly obviated, by adding one gallon of boiling water to every six of milk when strained into your pans. In summer your milk should stand for cream one day, and in winter two. When you skim it, put the cream-pot in a cold cellar, or, in short, the coldest place you have. Always churn twice a week, and change your cream *daily* into fresh scalded pots. When the butter is come, pour off the butter-milk, and put the butter into pans, which have been scalded, and then cooled in cold water, and beat it with a flat board, till every drop of butter-milk is forced out, before which, however, it must lay some time in water; and while you are thus working it, you must observe to change the water as fast as it becomes coloured, till it at length remains perfectly clear; then add your salt, weigh and form the butter, and throw it into a pan of clean water, with a cover, by which method you will have excellent butter, even in the middle of summer.

To preserve butter.

Take two pounds of common salt, one pound of loaf sugar, and one pound of salt petre, beat the whole well together; then, to fourteen pounds of butter, put one pound of this mixture, work it well, and when cold and firm, pot it in glazed earthen vessels that will hold fourteen pounds each. Butter thus preserved becomes better by being kept, but observe it must be kept from the air and securely covered down. If intended for winter

use, add another ounce of the mixture to every pound of butter, and on the top of the pans lay enough salt to cover them with brine.

To scald cream.

Let your milk stand twenty four hours, then put the pan on a warm hearth, where it must remain till the milk is perfectly hot, but on no account boiling, which would spoil the whole; you may judge when it is enough, by its having a ring round the pan the size of the bottom; then remove the pan into the dairy, and skim it the next day.

Observe, the fire should be *slow*; and in summer the milk, previous to scalding, need not stand more than sixteen hours.

Buttermilk,

If made of sweet cream, is excellent, but in all cases exceedingly wholesome, and serves extremely well for cakes and puddings.

POULTRY.

Your hen roost should be kept extremely clean, and your breed should not be too large: one cock is sufficient to six or eight hens.

When your hens are near laying, mix a little nettle seed with their food, and always feed your poultry at regular periods, which will cause them to be familiar.

When you design to set a hen never put more than twelve eggs under her.

Wormwood and rue should be planted round the

house where you keep your poultry, as it will assist to destroy the vermin.

Rats, stoats, &c. so destructive to poultry, can only be destroyed by the help of traps, which should be set for that purpose.

Ducks usually commence laying in February, they should have a place to retire to at night.

Geese require but little trouble, and will nearly support themselves, especially if near a common. When about to lay they must be driven to their nests and shut up. Mix a little hemp seed with their food.

Cramming capons or turkeys.

Mix some barley meal into paste with new milk; then make it into long rolls, larger in the centre than at the ends, and with these give them a full gorge three times a day, and in fourteen days they will be perfectly fat; but not near so firm, or wholesome, as by the following method:

To fatten poultry.

Poultry should be fattened in coops, and kept very clean. They should be furnished with gravel, but with very little water. Their only food, barley-meal, mixed so thin with water as nearly to serve for drink. This should not be put in troughs, but laid upon a board, which should be clean washed every time fresh food is put upon it. It is foul and heated water which is the sole cause of the pip.

Turkeys.

When young are extremely tender. When hatched, two or three pepper-corns should be put down their throat, and great attention must be paid to them. Turkeys are voracious, and will, when

grown up, shift for themselves with one feed a day. The hen sits thirty days, and the young ones must be kept very warm, as the least damp or cold destroys them. Feed them *frequently* at some distance from the hen, chopped curds, cheese-paring, and cliderberries are very good for them, with a little fresh milk and water to drink. Put the hen under a coop in a situation exposed to the sun, for the first month, and the young must be shut up before the dew falls. Turkeys commence laying in March and sit in April.

Pea fowls.

Are fed in the same manner as turkeys, and the pea-hen will herself provide for her young ones without any trouble.

Guinea hen.

Their eggs should be hatched under the common fowl. The young require great warmth, quiet, and careful feeding; for which purpose, use rice swelled with milk; and, when first hatched, put a pepper corn down their throats.

Pigeons

Will breed sufficiently fast after you have got three or four pair. Lay some clay near their house, and pour all the useless brine over it, for they are very fond of salt: feed them with white peas, barley, tares, &c.

RECEIPTS

FOR

SICK COOKERY, &c.

An excellent broth.

Boil four pounds of loin of mutton in a gallon of water with some chervil, till it is reduced to two quarts, remove some of the fat, and use it as agreeable. Any other herbs may be used.

Calves-feet broth.

Boil a set of feet in six quarts of water, till reduced to three, strain it, and set it by; when wanted for use, remove the fat, and put a cupful of the jelly into a saucepan, with half a glass of sweet wine, some sugar and nutmeg; when it is near boiling beat up a little of it with the yolk of an egg, add a bit of butter, and some lemon peel; stir the whole together, but do not suffer it to boil.

Eel broth.

Set a pound of small eels over the fire with six pints of water, some parsley, onion, and a few pepper-corns. Simmer till the broth is good, then strain it off and add salt. The above quantity should be reduced by simmering to three pints.

Chicken broth.

Skin and divide your chicken, put it in some water, with a blade of mace, one sliced onion, and a few white pepper-corns, simmer till sufficiently good ; then strain it and remove the fat.

Veal broth.

Put four pounds of veal into a gallon of water, with a large crust of bread, two blades of mace, and some parsley, let it boil three hours closely covered, then skim it clean.

Arrow root.

Care must be taken to procure that which is genuine, mix it in the same manner as you would starch ; then add a glass of sherry, with sugar and nutmeg to fancy, or a little brandy.

Arrow-root jelly.

Boil a pint of water, with two spoonfuls of good brandy, some nutmeg, and sugar, then pour it boiling hot on two spoonfuls of arrow root, previously mixed smooth with cold water.

Pork jelly.

Beat a leg of pork and break the bone, put it over the fire with three gallons of water, and let it simmer till reduced to one, stew half an ounce of mace and the same quantity of nutmeg in it ; strain it, and when cold remove the fat. A glassful the first and last thing is good. Season with salt.

Tapioca jelly.

Wash some tapioca in cold water, and soak it in fresh water six hours ; then let it simmer in the

same water, with a bit of lemon peel, till it becomes clear, then add lemon juice, wine, and sugar, agreeable to taste.

Gloucester jelly.

Take two ounces each of hartshorn shavings, eringo root, pearl barley, rice, and sago, simmer them with three quarts of water till reduced to one; then strain it off, when cold it will be a jelly; it may then be dissolved in wine, milk, or broth, as occasion may require.

Panada.

Set your water on the fire with a glass of sherry, some loaf sugar, and a little grated nutmeg and lemon peel; have some grated crumbs of bread ready, and the moment it boils, put them in without taking it off, and let it boil as fast as possible; when sufficiently thick just to drink, take it off.

Sippets.

On a very hot plate lay some sippets of bread, and pour some beef, mutton, or veal gravy on them, then sprinkle a little salt over them.

Eggs.

Weakly persons may take eggs in the following manner: beat an egg very fine, add some sugar and nutmeg, pour upon it a gill of boiling water, and drink it immediately; or, mix up an egg with a glass of wine, or a spoonful of brandy and a little sugar.

Or,

Eggs very little boiled, or poached, are extremely nourishing, but the yolk alone should be eaten by sick persons.

An excellent restorative.

Bake four calves feet in two quarts of water and the same quantity of new milk, in a close covered jar four hours; when cold remove the fat, and give a jelly glass the first and last thing. It may be flavoured to taste by lemon peel, cinnamon, mace, sugar, &c.

Or,

Boil half an ounce of isinglass shavings with a quart of new milk, till reduced to a pint; add some sugar and a bitter almond shred small. Take this at bed time, but not too warm.

Caudle.

Put two spoonfuls of oatmeal into a quart of water, with some mace and lemon peel, stir it often, and let it boil half an hour; strain it, put in some sugar, white wine, brandy, nutmeg, and lemon juice. To make brown caudle, prepare the articles as above, but boil them in a pint of good ale, and flavour with brandy and sugar.

Or,

Boil up a pint of fine gruel, with a bit of butter about the size of a walnut, two table spoonfuls of brandy, the same quantity of white wine and capillaire, add a little grated lemon peel and nutmeg.

Rice caudle.

Mix some ground rice smooth with a little cold water, then put it into boiling water; when it becomes sufficiently thick, add a bit of lemon peel, and some cinnamon, a glass of brandy, and sugar to taste.

Mulled wine.

Boil a pint of wine with nutmeg, cloves, and sugar, serve it with slices of toasted bread: or, beat up the yolks of four eggs with a little cold wine, and mix them carefully with the hot wine, pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve with toasted bread as above.

Or,

Boil some spice in a little water till the flavour is extracted, then add a pint of port wine, with some sugar and nutmeg.

Mulled ale.

Boil a quart of good ale with some nutmeg, beat up six eggs, and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it from curdling; warm, and stir it till sufficiently thick, add a piece of butter, or a glass of brandy, and serve it with dry toast.

Coffee milk.

Boil two ounces of well ground coffee in a quart of milk for twenty-minutes, and put in a shaving or two of isinglass to clear it; let it boil a few minutes, stand it by till fine, then sweeten to taste.

Coffee.

Pour a quart of boiling water on two ounces of ground coffee, let it boil a few minutes; then pour out a cupful and return it; repeat this several times: dissolve five or six chips of isinglass in a little boiling water, add it to the coffee, and boil it ten minutes longer; then stand it by, and in a few

minutes the coffee will be perfectly clear: cream and Lisbon sugar should be served with coffee.

Chocolate.

Scrape a cake of chocolate into a pint of boiling water, mill it off the fire till it is dissolved; then let it boil gently, pour it into a bason, and let it stand in a cool place for several days; when wanted put in some milk, boil it with sugar, and mill it well: or, if the stomach is weak, make some gruel as thick as the chocolate, strain it, and mix them together.

Milk porridge.

Prepare a fine gruel of split grits, strain it, and then add a sufficiency of milk, and serve with toast.

Saloop.

Boil some wine, water, sugar, and lemon-peel, together; then add the saloop powder previously rubbed smooth with a little cold water, and boil the whole a few minutes.

Sago.

Soak your sago in cold water one hour, wash it well, and pour off the water; then add some more, and simmer the whole till the berries are clear; then add lemon, wine, spice, and sugar, and boil the whole up together.

Rice milk.

Rub down a little ground rice, mix it with two quarts of milk and boil it, add lemon peel, cinnamon and nutmeg; when nearly done sweeten it agreeable to taste.

Baked milk.

This is an excellent article for weak or consumptive persons. Put half a gallon of milk into a jar, tie it down with writing paper, and after the bread is drawn let it stand all night in the oven; the next morning it will acquire the thickness of cream, and may be drank as occasion requires.

Artificial asses milk.

The real should be taken if it can be possibly procured; but, if not, the following imitation must serve: mix four spoonfuls of boiling water, four of milk, and two well beaten eggs, sweeten with white sugar-candy, powdered. Take it three times daily.

Water gruel.

Take a little oatmeal, and rub it gradually into a pint of water; then boil it.

Cranberry gruel.

Mash half a pint of cranberries in some water, and boil a large spoonful of oatmeal in two quarts of water; then put in the mashed cranberries with some sugar and lemon peel, boil it forty minutes, and strain it off; add a glass of brandy or sweet wine.

Currant gruel.

Make a quart of water gruel, strain and boil it with two table spoonfuls of currants till they are quite plump, add some nutmeg, sugar, and a glass of sweet wine.

Fever drink.

Boil three ounces of currants, two of raisins

carefully stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart, strain it, throw in a bit of lemon peel, and let it stand an hour.

A pleasant drink.

Into a pint of cold water pour two table spoonfuls of capillaire, and the same quantity of vinegar.

Draught for a cough.

Beat two fresh eggs, mix them with half a pint of new milk warmed, two table spoonfuls of capillaire, the same quantity of rose water, and a little nutmeg. Observe, it must not be warmed after the egg is added. Take it the first and last thing.

Barley water.

Boil a quarter of a pound of pearl barley in a gallon of water, till it is quite soft and white, then strain off the water, and add to it a little currant jelly, lemon, or milk.

Or,

Wash a little common barley, and let it simmer in three or four pints of water with a little lemon peel. This is preferable to pearl barley.

Apple water.

Peel and slice some tart apples, add some sugar and lemon peel; then pour some boiling water over the whole, let it stand in a covered jug by the fire for an hour or more, when it will be fit for use.

Or,

Pour boiling water on roasted apples; let them stand three hours, then strain and sweeten lightly.

Lemon water.

Peel some lemon rind very thin, put it in a teapot and pour on some boiling water; pour it out into a cup, with some milk and sugar.

Or,

Peel a lemon, cut a few slices, pour boiling water upon it, and it will soon be fit for use: this is proper to drink in a fever.

Seed water.

Take two spoonfuls of coriander seeds, and one of carraway seeds, bruise them well, in a quart of water, strain them, beat the yolks of two eggs, and mix with the water; then add some sweet wine and lump sugar.

Whey.

Cheese whey is exceedingly wholesome to drink.

White wine whey.

Put a pint of new milk on the fire, when it boils up, pour in as much white wine as will completely turn it; then let it boil once up, and set it aside till the curd subsides; pour the whey gently off, and add to it a pint of boiling water and some loaf sugar.

Lemon whey.

Boil a quart of milk and water, add to it the juice of two lemons, let it simmer five minutes;

then strain it off, and add a little sugar. This is an excellent drink to promote perspiration.

Egg wine.

Mix a well beaten egg with a spoonful of cold water, then boil a little white wine, water, sugar, and nutmeg, together; when it boils, gradually stir in the egg for about one minute; then serve with toast.

Sweet buttermilk.

Take the milk from the cow into a small churn; in about ten or twelve minutes begin churning, till the flakes of butter swim about thick, and the milk appears thin and blue; then strain it, and drink it frequently.

Orangeade or lemonade.

Press the juice out; then pour boiling water on a part of the peel and cover it close; boil some water and sugar to a thin syrup, and skim it well; when all are cold, mix the juice, the infusion, and the syrup, and strain the whole.

Orgeat.

Blanch and beat a quarter of a pound of sweet almonds with a table spoonful of orange-flower water, and four bitter almonds, then add half a gallon of milk and water to the paste, and sweeten with capillaire.

Raspberry vinegar.

Makes a truly delicious beverage, mixed with some water.

Wine posset,

Boil some slices of white bread in a pint of milk, when soft, take it off the fire, grate in some nutmeg,

and a little sugar; pour it out, put half a pint of sweet wine into it by degrees, and serve it with toasted bread.

Ale posset.

Warm a quart of milk with a piece of white bread in it, then warm a quart of ale with some sugar and nutmeg; when the milk boils pour it upon the ale, let it stand five minutes to clear, and it will then be fit for use.

Bread soup.

Boil some pieces of bread crust in a quart of water, with a small piece of butter, beat it up with a spoon, and keep it boiling till the bread and water be well mixed; then add a little salt.

Stewed prunes.

Stew them gently in a small quantity of water till the stones will slip out; but, observe, they must not be boiled too much. These are useful in any complaint where fruit it is proper, especially in fevers.

FAMILY *MEDICAL RECEIPTS.*

Camphorated oil.

Beat two ounces of camphor in a mortar with four ounces of Florence oil, till the camphor is perfectly dissolved: this makes an excellent liniment for the rheumatism, and other cases of extreme pain.

Basilicon.

Take of bees-wax, white rosin, and frankincense, four ounces each, melt them well together over a slow fire, then add the same weight of fresh lard, and strain it into your jar while warm: this ointment is of great use in cleansing and healing wounds and ulcers.

A clyster.

A common clyster is composed of some strained gruel, and a large spoonful of salt or oil. A grown person should have a pint injected.

Cerate.

Take of white wax, and calumine stone, finely powdered, each one pound, and three pints of olive oil; let the calumine be rubbed smooth with some of the oil, and added to the remainder of the oil and wax, which should be previously melted

together: you must observe to stir them continually till cold, when you will have an excellent cerate.

Fomentations.

Boil four ounces each of cammomile flowers, and the tops of wormwood, in a gallon of water; pour off the liquor, put it again on the fire; dip in a bit of flannel, and apply it to the part as warm as the patient can bear it; when this grows cold, dip in another piece of flannel, and continue to repeat this till the part is eased, observing that, as you change the flannel, you must not let the air get to the affected part.

For the tooth ache, or any other acute pain, the following anodyne fomentation may be made use of: take four ounces of white poppy heads, and one ounce of elder flowers, boil them in three quarts of water till reduced to one; then strain off the liquor, and proceed as above.

Lip salve.

Put in a jar four ounces of white wax, one ounce of spermaceti, and half a pint of oil of sweet almonds, cover it close, and put it in a saucepan with as much water as will nearly reach the top of the jar, let it boil till the wax is melted (but observe, none of the water must boil over the jar); then put in a small quantity of alkanet root tied up in a bag, close the jar again, and boil it till it becomes red; remove the alkanet root, and add a little essence of lemon, or bergamot; run it into your pots, and keep it for use.

Fumigation.

To make a vapour for a sore throat, boil a quart of vinegar, and two ounces of myrrh together, for

forty minutes, then pour the liquor into a bason; cover the bason with a large funnel, the small end of which must be taken into the mouth, by which means the fumes will be inhaled. This process must be renewed every twenty minutes, and if regularly persisted in, it will seldom fail to remove the most obstinate sore throat or quinsy.

Gargles.

Common gargles may be prepared of figs boiled in milk and water, with a small quantity of sal-ammoniac; or, sage tea, with honey and vinegar mixed together; or, infuse some red rose leaves, either fresh or dry, in some boiling water, and when they have stood an hour, drain off the liquor, and add a few drops of oil of vitriol; gargle the throat, with either of the above, four or five times every day.

Liniments.

Take an ounce of Florence oil, and half an ounce of the spirit of hartshorn, shake them in a bottle well together; then moisten a piece of flannel with the liniment, and apply it to the throat every four hours. After bleeding it rarely fails to carry off the complaint. This is one of the best remedies for a quinsy or inflammation of the throat; if some opening medicine is taken at the same time.

An excellent liniment for the piles may be prepared from one ounce of emollient ointment, and a quarter of an ounce of laudanum; mix them with the yolk of an egg well together.

Gout cordial.

Take two pounds of sun raisins, sliced and stoned, one ounce of senna, of fennel and coriander seeds, each half an ounce, of cochineal, saffron, and stick liquorice, each a quarter of an

ounce, and of rhubarb three ounces; put all the above ingredients into one gallon of brandy, and let it stand eight days, stirring it occasionally; then strain it, and bottle it off. A small wine-glass-full of the above is a sufficient dose.

Or,

Take three drachms of opium, a quarter of an ounce of soap tartar, the same quantity of Castile soap, half a drachm of grated nutmeg, one drachm and a half of camphor, one scruple of saffron, and four and a half ounces of sweet spirit of sal-ammoniac; put them in a small wine cask in a sand heat eight days, shaking it occasionally till the last two days; then pour it off clear, and bottle it for use, observing to stop it closely. Take forty drops in a glass of peppermint two hours after eating: if required, it may be taken at other times.

Marmalade.

Beat three ounces of Malaga raisins to a fine paste with the same quantity of sugar candy, add half an ounce of the conserve of roses, twelve drops of oil of vitriol, and ten drops of oil of sulphur; mix the whole well together, and take a small tea-spoonful night and morning. This will be found an excellent remedy for a cough or cold.

Lime water.

Pour four gallons of water upon two pounds of new quick lime, stir them well together, and let it remain till the lime is perfectly settled; then filter the liquor through paper, and bottle it for use, observing to keep it closely corked. It is a good remedy for the gravel, for which purpose a pint of it may be drank every day; but for the

itch, and other diseases of the skin, it must be applied externally as a wash.

Spermaceti ointment.

Take half a pint of fine salad oil, half a pound of white wax, and an ounce of spermaceti; melt the whole over a gentle fire, and keep it stirring till the ointment is cold.

Itch ointment.

Take of hogs' lard eight ounces, flour of sulphur three ounces, crude sal-ammoniac four drachms, and essence of lemon twenty drops, make them into an ointment, and rub the body with it.

Eye ointment.

Take two ounces of fresh lard, one drachm of white wax, and half an ounce of prepared tutty; melt the wax with the lard over a gentle fire, and sprinkle in the tutty, then remove it from the fire, and stir it till cold.

Opening pills.

Take four drachms of Castile soap and the same quantity of succotrine aloes, make it into pills with a sufficient quantity of common syrup.

Or,

Take four drachms of the extract of Jalap, the same quantity of vitriolated tartar, and form it into pills with syrup of ginger: five of the above pills will be sufficient for a purge; but to keep the body gently open, one may be taken night and morning.

Composing pills.

Take ten grains of purified opium, and half a

drachm of Castile soap, beat them well together, and make it into twenty pills, two of which, when taken, will have a good effect.

A common poultice.

Is made of white bread boiled in water till sufficiently thick, when a little sweet oil must be added. Observe, water is better than milk.

Or,

A poultice, to ripen swellings, should be made of four ounces of white lily roots, a pound of figs, and four ounces of meal or bean-flour, boil the above in water, till sufficiently thick; then apply it to the diseased part while warm, and change it as often as it becomes dry.

Carrot poultice.

Consists simply of carrots grated with water, so as to form a pulp: this is an excellent poultice to relieve pain arising from a sore, which it also cleanses, and removes the offensive smell: it is also good for cancers, and should be changed twice every day.

Carminitive powder.

Take an ounce of coriander seeds, four drachms of fine sugar, two drachms of ginger, and one drachm of nutmeg, powder them and mix them together, for twenty four doses. This is an excellent remedy for flatulencies.

Worm powder.

Worm powder is made of an ounce of tin finely powdered, and two drachms of Ethiop's mineral, mixed together, divide it into six parts or doses, and take one of them in a little syrup twice a day:

when they are used, work them off with a little rhubarb.

Tooth powder.

Take four ounces of charcoal, beat, and sift it fine, and mix it with two ounces of powder of bark. This forms a most excellent tooth powder.

Sinapisms.

A sinapism consists of a poultice made of vinegar instead of milk or water, and rendered warm and stimulating by the addition of garlic, mustard, horse-radish, &c. To make a common sinapism, take crumbs of bread and mustard, an equal quantity, and mix it into a poultice with strong vinegar; but should it be required still more powerful, add a little bruised garlic. Sinapisms are employed in cases of palsy, sciatica, &c. &c. They are also useful when the gout attacks the head or stomach, when, if applied to the feet, they will frequently bring the disorder down; but, observe, they should not be suffered to remain on till they rise blisters, but only till they make the part red.

Aromatic tincture.

Take four ounces of Jamaica pepper, infuse it for eight days in half a gallon of good brandy; then strain it off, and bottle it for use.

Tincture of rhubarb.

Take five ounces of rhubarb, and one ounce of lesser cardamon seeds, let them steep for ten days in half a gallon of brandy; then strain off the tincture. To make the bitter tincture of rhubarb, add two ounces of gentian root, and two drachms of snake root. This tincture is very beneficial in

cases of indigestion, pain or weakness of the stomach; and four spoonfuls may be taken every day.

Compound tincture of bark.

Take four ounces of Peruvian bark powdered, one ounce of Seville-orange peel, and the same quantity of bruised cinnamon, infuse the whole in three pints of good brandy, let it stand in a close vessel eight days; then strain it off. Take two tea-spoonfuls twice a day in a glass of port wine, sharpened with a few drops of spirits of vitriol. This is an excellent remedy for intermitting fevers, also in nervous and putrid fevers, especially towards their decline.

Tar water.

Pour half a gallon of water on one pound of clean tar, and stir it till it is thoroughly mixed, let it settle, and when it becomes fine, pour off the water for use; a half tumbler-full taken four times a day, will be beneficial in cases of asthma, and extremely useful to public speakers.

Freckles on the face.

To disperse them, take two ounces of lemon juice, half a drachm of powdered borax, and one drachm of sugar, mix them together, and let them stand a few days in a glass bottle till the liquor is fit for use; then rub it on the hands and face occasionally.

To remove chaps.

Rub the part at bed time with a little unseented pomatum, and let it remain till the morning; or, which is still better, rub the face and hands with

honey water, made as thick as cream, which will form a kind of varnish on the skin, and effectually protect it from cold.

Head-ache.

This unpleasant pain may be prevented by wearing the hair short, and by washing the head daily with cold water; then rub the hair dry, and expose it to the air.

Weak eyes,

May be relieved by washing them frequently in cold water; or dissolve four grains each, of the sugar of lead, and crude sal ammoniac, in eight ounces of water; to which add a few drops of laudanum, and with this mixture bathe the eyes night and morning.—Rose-water is also good for the eyes.

Inflamed eyes.

Leeches should be applied to the temples, and when the bleeding has ceased, a small blister may be applied, and a little opening medicine taken. Shaving the head, and bathing the feet in warm water, will, in some cases, be found very beneficial.

Deafness.

Take an ounce of the oil of sweet almonds, and the same quantity of camphorated spirits of wine, mix them well together, pour a few drops into the ear every night, and put in a bit of cotton. Observe, whatever may be the cause of deafness, the head should be always kept warm.

Or,

Steep a table-spoonful of bay salt in half a pin of spring water, twenty-four hours. When the sal

is perfectly dissolved, pour a tea-spoonful of the solution into the affected ear, for eight or nine successive nights, while in bed, observing to lay your head on the opposite side. This will generally effect a cure. Should an insect get into the ear, drop in a few drops of sweet oil, which will effectually destroy it.

Bleeding at the nose.

Violent bleeding at the nose may be generally stopped by plugging the nostril with lint dipped in strong vinegar, applying, at the same time, cloths wetted with cold water, externally. Should this fail, surgical aid should be then had recourse to.

Tooth-ache.

The best preventative of this painful disorder is to keep the teeth very clean. Some cotton moistened with laudanum, and laid on the affected tooth, will sometimes remove the pain. If the gums be inflamed, bleeding by leeches will remove the pain; and if the tooth is hollow, it should be kept constantly filled with fine white wax.

An ointment for sore nipples.

Take two ounces of diachylon, one ounce of olive oil, and half an ounce of vinegar, boil them together over a gentle fire, stirring them till they are become an ointment; then pour it in your jar, and apply a little of it to the sore nipple, occasionally, on a fine linen rag. If any fever accompanies the soreness of the nipple, it may be checked by the use of bark in electuary four times a day, each dose of which should be about the size of a nutmeg.

Corns.

To prevent corns, wear easy shoes, and bathe

the feet with lukewarm water, with a little salt dissolved in it. Corns may be effectually removed by rubbing them every day with a little caustic solution of pot-ash, till a soft and pliable skin is formed.

Ague.

On the first attack of ague, the patient should instantly take an emetic, and a little opening medicine. While the shaking fits continue, drink plenty of warm gruel, and afterwards take some port wine and sack; or, when the fit is on, take an egg beaten up in a glass of brandy, and go to bed immediately.

Or,

Take fifteen grains of snake-root, twenty of wormwood, a quarter of an ounce of jesuits' bark, powdered, and a quarter of a pint of port wine, put it into a bottle, and shake it well together, then divide it into two parts, and take it the first thing in the morning, and the last at night, after the first fit is over. This must be frequently repeated.

Asthma.

The diet and exercise should be light, a dish of very strong coffee, without sugar or milk, taken frequently, will at all times alleviate, and sometimes remove, this distressing malady. Tar water will also afford considerable relief. For common drink, use toast and water, with a little vinegar, or a few grains of nitre.

Hooping cough.

When the cough commences, the child should be removed for a change of air, and the juice of onions applied to the soles of the feet. The diet should be light and nourishing, and taken in small quantities. Every thing drank should be lukewarm, toast

and water, mixed with a *little* white wine, should be used for this purpose. If a fever attends the cough, a gentle emetic must be given of camomile flowers; after which the following liniment may be applied to the stomach. Dissolve two scruples of tartar emetic, in four ounces of water, and add one ounce of the tincture of cantharides, rub a teaspoonful of it every hour on the lower region of the stomach, with a warm piece of flannel.

Bruises.

Foment slight bruises with warm vinegar and water, which will generally afford the required relief. Cataplasms of fresh cow dung applied to violent bruises, will be found extremely beneficial. The following plaster is, however, the best possible remedy:—Boil some porter in an earthen vessel over a gentle fire till it is well thickened, and when cold, spread it on a piece of leather, the same as any other plaster, and apply it to the affected part.

Burns.

Warm vinegar and water frequently applied, will generally afford certain relief: or, a little spirit of turpentine mixed with sweet oil kept to the part, will soon remove the violence of the pain. House-leek juice mixed with cream, and applied to the affected part, will also afford immediate relief.

The cholic.

In this painful disease, nothing can be safely applied but emolient clysters and fomentations, or any other diluting liquor. Persons subject to the cholic should live a calm and temperate life.

Cancers.

Anoint the affected part several times a day with

the expressed juice of the wooly-headed thistle, or friars crown, and in fourteen or fifteen days it will check the progress of the most violent cancer. To preserve the juice in a sweet state, add the eighth part of rectified spirits of wine, and lay on the liniment thus prepared with a soft feather.—The deadly nightshade, so fatal when taken internally, is beneficial in this disorder: for which purpose, the leaves should be boiled in milk, to make a strong decoction, and frequently applied as a fomentation.

Costiveness.

Regular exercise in the open air, and a careful abstinence from heating liquors, will be found highly beneficial. The customary place of retreat should also be regularly visited every morning, by which means nature will ultimately acquire a habit of regularity. But if the disease should be extremely obstinate, three drachms of carbon may be taken three times a day, mixed with three ounces of linitive electuary, and two drachms of carbonate of soda, as occasion may require.

Debility.

Various disorders originate in debility, and consequently it requires a treatment in unison with the cause on which it depends. The warm bath will generally prove beneficial. Diet must also be carefully attended to, as weakly persons should be extremely temperate in the use of animal food, but they may freely indulge themselves in the use of nutritious vegetables, soup, eggs, strong broth, and shell fish, all of which are extremely nourishing. Clothing also should be carefully attended to, so as to preserve a moderate temperature between heat and cold.. Invalids of this description should also

take more rest than healthy persons, and be careful not to exceed in their exercise the strength they possess. Their bed should be clean, but not too soft; the apartments in which they dwell, large and airy, and the mind should be kept perfectly calm.

Extract of malt for coughs.

Over one bushel of pale ground malt, pour as much hot (not boiling) water, as will barely cover it. In two days strain off the liquor, but do not squeeze the grains, then boil the liquor till it becomes as thick as treacle, observing to stir it constantly when it begins to thicken. Take a spoonful of this three or four times every day.

In the early stage of a cough, occasioned by cold, chewing of liquorice, or gum arabic, will commonly prove effective; but if it has made too great a progress to yield to the above, the following acid julep may be tried—six ounces of sweet olive oil, four ounces of capillaire, two ounces of conserve of roses, and sixty drops of oil of vitriol, mix the whole well together, and take two teaspoonfuls very frequently. A spoonful of the syrup of horehound put into a glass of spring water, and mixed with ten drops of the spirit of sulphur, will generally relieve the most severe cold.

Dropsy.

Moderate exercise, rubbing the affected parts, and the tepid bath, will frequently give relief. The patient should reside in a warm dry place. He should never expose himself to the cold damp air, and should constantly wear flannel next the skin.

Vinegar, lemon and orange juice, &c. should be diluted with water, and made use of as common drink; while wine, spirits, and malt liquor, should be abstained from. The diet should be light and

nourishing, and taken in moderate quantities. Tea and coffee should be avoided.

Flatulency.

Gentle laxatives, moderate exercise, and a careful diet, are the only remedies for this unpleasant disease, which is either occasioned by intemperance or costiveness.

Gout.

The patient should abstain from all fermented and spirituous liquors, and be very moderate in the use of wine; all fat, rancid, and salted provisions, as well as all high seasoned dishes, should be carefully avoided. Barley bread should be eaten constantly, and large doses of ginger boiled in milk should be used for breakfast. Absorbent powders of two scruples of magnesia, and four grains each of purified kali and rhubarb, should be taken during the intervals of the gouty fits, and repeated every other morning for several weeks. The feet should be kept warm, and sinapisms frequently applied to them, and the affected part should be covered with flannel.

Gravel.

This disease is sometimes occasioned by the gout and rheumatism, it is also promoted by the use of sour liquors, food that is difficult of digestion, especially cheese, and by a sedentary life. Respiration should be promoted by gentle methods; constant temperance should be observed in respect to the food, and moderate exercise should be taken. For medicine, take the juice of horse-radish, made into a thin syrup, by mixing it with sugar, of which take a spoonful every four hours.

Heartburn.

Stale liquors, and flatulent food, will promote this disease, consequently they should be avoided. Take an infusion of bark, or a tea-spoonful of the powder of gum arabic dissolved in a little water, either of which will equally have the desired effect.

Indigestion.

Persons subject to indigestion are of weak and delicate habits, or else of a sedentary disposition. The free use of cold water in drinking, washing, and bathing, will frequently effect a cure alone. Drinking of sea water, mild purgatives, light food, early rising, and moderate exercise, will be found the most certain cure.

Hiccough.

This very unpleasant sensation is in general instantly stopped by taking a tea-spoonful of vinegar, or a few draughts of cold water in succession. Peppermint-water, mixed with a few drops of vitriolic acid, will also effectually stop the hiccough.

Hysterics.

Immediate relief may be afforded by throwing plenty of cold water on the face, neck, and hands, and also by immersing the feet in cold water at the same time. Burning rag, or a match held under the nose, will also contribute to a recovery; but, to effect a radical cure, the cold bath, mineral waters, and other tonics, must be resorted to.

Iliac passion.

This terrible disease arises from spasms, violent exertions, eating of unripe fruit, drinking of sour liquors, obstinate costiveness, and worms. The

pain arising from it is horrible; large blisters should be applied to the part where the pain is most severe; emollient clysters, fomentations, and the warm bath, may be tried, though in many instances this dangerous disorder will not be controuled by medicine. Frequent doses of castor oil is, however, the best and safest remedy that can be applied; but should this fail, quicksilver in its natural state, must be made use as of a final trial.

Inflammation of the bowels.

This malady requires great care; should the belly swell, and be painful when touched, flannels dipped in hot water should be applied, after being wrung out, or the warm bath will be useful; a blister should be applied as soon as possible, and mild emollient clysters injected till stools are obtained. The patient should be laid between blankets, and supplied with light gruel; and when the extreme violence of the disease is abated, the pain may be removed by opiate clysters. But this being a dangerous disorder, medical advice should be resorted to, on its first appearance.

Lethargy.

This disease may be known by a continual drowsiness, or inclination to sleep, and is generally attended with a certain degree of fever, and a coldness of the extremities. Blisters and emetics have often procured relief; cold water poured upon the head, and the burning of feathers under the nostrils, are also attended with advantage.

Itch.

Rub the affected parts with the ointment of sulphur, observing to keep the body moderately open, by daily taking a dose of brimstone and treacle.

When the cure is perfect, fumigate the clothes with sulphur, or the infection will again spread the disease. The dry itch requires a végetable diet, and a very free use of antiscorbutics. The affected may be rubbed with a strong decoction of tobaeco.

Measles.

The body should be kept open by means of tamarinds, manna, or other gentle laxative medicines. Supply the patient with barley-water at near intervals, or linseed-tea, sweetened with honey. Bathe the feet in warm water, and if there is the least inclination to vomit, promote it by the use of camomile tea. Should the complaint strike inwards, the danger may be prevented by immediately applying blisters to the arms and legs, and rubbing the whole body with warm flannels.

Jaundice.

The diet should be light and cooling, consisting of vegetables and ripe fruits. Some persons have been cured by eating nothing but raw eggs for several days. Butter-milk, or whey sweetened with honey, should form the whole drink of the patient. Antiscorbutics, honey, blisters, and bitters, applied to the region of the liver, will frequently effect a cure.

Palpitation of the heart.

Persons of a full habit of body may find relief in bleeding, but where it is attended with nervous affections (which is generally the case) bleeding must on no account take place. The feet should be frequently bathed in warm water, and a stimulating plaster applied to the left side, which, with gentle exercise, will be found the most effectual remedy.

Piles.

Should this complaint arise from costiveness, remove the cause by gentle purgatives; but if it proceeds from weakness, strong purgatives should be avoided. The part should be washed three times daily with a sponge and *cold* water, and the bowels kept open by the mildest laxatives; an electuary, consisting of one ounce of sulphur, and half an ounce of cream of tartar, mixed with some treacle, should be taken four times a day. The patient will, in general, find relief by sitting over the steam of warm water.

Quinsy.

Apply a large blister to the chest, or between the shoulders, and use gargles of sage tea, vinegar, and honey; also bathe the feet in warm water. By doing as above, relief will be generally obtained; but if the swelling should increase, apply leeches to the neck, and the throat should be fumigated with the steam of warm water in which a little camphor has been dissolved.

Rheumatism.

Take nourishing diet, and a little generous wine, and carefully avoid costiveness; keep the painful part warm with flannel, and rub it frequently. Soft poultices of mustard may be applied with advantage. Should the above not succeed, take half a pint of spirit of turpentine, to which add a quarter of an ounce of camphor; let the camphor dissolve, and then rub it on the affected part night and morning, and it will rarely fail to cure.

Note.—The latter mixture is also excellent for sprains and bruises.

Scald head.

If the itching becomes troublesome, it may be removed by rubbing it gently with equal parts of sweet almond oil, and the juice expressed from the leaves of the common burdock, simmered together till they form a soapy liniment, adding a few grains of pearl-ash.

Small pox.

Being a dangerous disease, a medical man should be employed, as tampering with it may occasion fatal consequences.

Sprains.

Foment the part with vinegar, or camphorated spirits of wine, to which a few drops of laudanum may be added. Renew this frequently, and keep the part in a state of rest.

Swoons.

Expose the person instantly to the open air, and throw water on the neck and face, volatile spirits, or vinegar, should also be held to the nose, and the feet put into warm water.

The thrush.

Cleanse the mouth with sage tea, sweetened with honey of roses, and mixed with a drachm of borax. But if it is in the stomach, great benefit may be derived from a decoction of carrots in water, or two ounces of linseed boiled in a quart of water till reduced to a consistence, and sweetened with four ounces of honey. Give a table-spoonful occasionally, observing to keep the bowels gently open.

KITCHEN GARDEN.

JANUARY.

THROW up some new dung to heat for hot-beds for early cucumbers, &c. Dig up the ground designed to be sown with the spring crops, that it may lay and mellow. Nurse the cauliflower plants under glasses, letting in a little air during the middle of the fine days; pick up the dead leaves, and gather the mould about the stalks. Make a slight hot-bed in the open ground for young sallading, and cover it in the hard weather with hoops. Plant out endive for seed in warm borders, and blanch celery. Sow a few beans and peas.

FEBRUARY.

Prepare beds for radishes, onions, parsnips, and Dutch lettuce. Leeks and spinach should also be sown now; also celery, beets, marigolds, and sorrel, with any other of the hardy kinds. Make up the hot-beds for early cucumbers, and sow cauliflower seeds, and some others. Plant beans and peas, observing to put in a fresh crop every fourteen days, by which mode if one fails another will succeed, and a constant supply be provided. Plant kidney-beans upon a hot-bed for an early crop. The Battersea, and dwarf white bean, are the best sorts. When up, admit the air in the middle of fine days, and water gently every other day. Transplant cabbages, plant out Silesia and cos lettuce

from the winter bed; and plant potatoes and Jerusalem artichokes.

MARCH.

Sow carrots and large peas, cabbages and savoys, and also a second crop of parsnips and carrots.—Towards the end of the month put in large quantities of beans and peas. Sow parsley and plant mint. Sow cos and imperial lettuce, transplant the finer kinds. The last week make asparagus beds, clear up the artichoke roots, slip off the weakest and plant them out. Dig a warm border, and sow some French beans.

APRIL.

Plant French beans, cuttings of sage, and other aromatic plants; sow marrowfat peas, and more beans for a succession; sow thyme, sweet marjoram, and savory. Prepare dung for making ridges to receive cucumber or melon plants, designed for hand-glasses. Sow small sallading weekly; and also some cos and Silesia lettuces. Weed the growing crops, hoe between the beans and peas, cabbages, cauliflower plants, &c. At night cover your cucumbers and melons with hand-glasses.

MAY.

Water your beans, peas, &c. occasionally. Destroy the weeds, and hoe between the rows. Sow some small sallading weekly. Sow purslain and endive. Plant a large quantity of beans and peas, and French beans, to succeed the others. Plant out savoys, cabbages, and red cabbages; and water them well.

JUNE.

Transplant cauliflower plants, and water them

well. Plant out thyme, and other savoury herbs. Sow turnips and brocoli, and plant out celery in trenches for blanching; also endive. Destroy snails, slugs, &c.

JULY.

Sow French beans for a late crop; weed the ground; hoe between your peas, beans, cabbages, and artichokes; water occasionally; gather spinach and Welsh onion seed. Take up large onions, and dry them for winter use. Clear off the stalks of peas and beans past bearing. Attend to your melons, water them a little, and your cucumbers plentifully.

AUGUST.

Sow some spinach and onions on a warm border. They will live through the winter, and be valuable in the spring. In the second week sow cabbage seed of the early kinds, and the week after cauliflower seeds, the plants of which must be nursed under hand-glasses during the winter. A week afterwards another crop should be sown in case of accidents to the first. This last crop must be defended by a hot-bed frame. Sow the cabbage and brown Dutch lettuce on a warm sheltered piece of ground. Transplant some of the earlier lettuces to warm sheltered borders. Take up garlick, onions, rocambole, and shalots, and dry them for winter use.

SEPTEMBER.

Sow lettuce of various kinds; when up, shelter them under a sloping reed hedge, or hand-glasses. Make mushroom beds; thin your turnips; weed all young plants; transplant herbs, and earth up celery; sow young sallading upon warm borders;

clean asparagus beds in this manner: cut down the stalks, and pare the earth off the surface of the alleys, and throw it upon the beds half an inch thick, and sprinkle over it some dung from an old melon bed. Ridge the ground for winter; plant some beans and peas on warm, well-sheltered borders, to stand out the winter.

OCTOBER.

Plant out the cauliflower plants where they are to be sheltered; two under each glass, for fear one should fail; sow another crop of peas and beans in a sheltered situation, to stand the winter. Transplant lettuces under a reed hedge or wall; also cabbage plants and coleworts, where they are to remain. The cauliflowers, which now begin to shew their heads, must have a leaf broken in upon them to keep off the sun and rain.

NOVEMBER.

Carefully weed all late crops. Dig up a border under a warm wall, and sow carrots for spring—also some radishes, in such another place. Turn the mould that was trenched up. Prepare hot-beds for sallading; cover them five inches with mould, and sow upon them lettuces and small sallading. Plant another crop of beans and peas. Trench the earth between your artichokes, and throw some earth over the roots. Make a hot-bed for forced asparagus. Take up carrots and parsnips, and lay them in sand for use. Give air occasionally to plants in hot-beds, and under hand-glasses.

DECEMBER.

Plant cabbages and savoy for seed. To do this, dig up a dry border, and break the mould well: then take up your stoutest plants, and hang them

up by the stalks five days, and then plant them half way of the stalks into the ground, drawing the earth round them like a hill. Put in another crop of peas and beans to take their chance. Make another hot-bed for asparagus. Continue to earth up celery, and cover your cask with pea straw.

THE

MANAGEMENT OF BEES.

BEES, whether we consider them as beneficial to the poor, from the very trivial expence at which they are kept, and the sure returns they make, or as creatures which produce us a luxurious treat, are equally worthy of our consideration.

The hives should be placed in such a manner as to face the south, and sufficiently near the house to watch them, but so situated as not to be exposed to unpleasant smells, or too much noise. If near a running stream, so much the better, but if not, place some shallow troughs of water near them, with some small stones in it for them to pitch on—for water is absolutely necessary to their well-being. Herbs, especially thyme, should be plentifully sown in the garden where they are kept: furze, broom, clover, and heath, are also excellent for bees.

Straw hives are the best, because they keep out the cold better than any others, and are not liable

to be over-heated by the rays of the sun. Their cheapness also renders their purchase easy.

Persons designing to keep bees, should make their purchase at the latter part of the year, at which time they are cheapest. The hives should be full of combs, and well stored with bees. The purchaser should inspect the combs, and select the whitest, which are always the product of that season; and when the combs are very dark, that hive should be rejected, because the bees are old.

Bees should never be bought during the summer, or, if purchased, should on no account be removed from their native place till the autumn.

Bees generally swarm in April and May, but earlier or later according to the warmth of the season. They rarely swarm before ten o'clock in the morning, or later than three in the afternoon. If the swarm fly too high, throw some sand amongst them, which will cause them to descend, and when they settle they should be immediately hived, lest they should again take wing.

The hive should not be immediately placed on the stool where it is to remain, but should be suffered to stand near the place where the bees were swept into it, till the evening, and shaded with some boughs.

Bees are torpid during a great part of the winter, but revive on sunny days, in consequence of which a little food supports them. Every hive should therefore be weighed at the end of autumn, and each ought then to weigh twenty pounds, but should any weigh less, that hive must be occasionally fed with honey, or sugar and water put in small troughs made with elder.

Bees are generally taken in September, for which purpose a hole is dug in the earth, and a rag dipt in melted brimstone fastened to the end of a stick,

is stuck in the hole so prepared. Then set it on fire, and instantly place the hive over it, observing to throw the earth up all round, to prevent the smoke from escaping.

In fifteen or twenty minutes the bees will be destroyed.

The valuable creatures thus destroyed may, however, be preserved, by using boxes instead of hives ; by which method two boxes of honey may be taken during the summer (from one colony) each weighing forty pounds, and yet a sufficient supply be left for the winter support of the bees in this manner preserved from destruction.

Consequently, it appears that this plan combines humanity with great profit, to which motives we may add the pleasure of seeing them at work, and also the trouble which is saved during the swarming time.

The bees thus secured, are also much more effectually screened from wet and cold, from mice, and other vermin.

The boxes should be made of deal, which, from its spongy nature, sucks up the breath of the bees, sooner than a more solid wood would do. Yellow Dram deal, well seasoned, is the best ; and an octagon form is preferable to a square. The boxes should be ten inches in depth, and fourteen in breadth, with a small glass window behind, with a thin deal cover on brass hinges, and a button to shut it with ; which will permit you to inspect the bees. Bees should never be suffered to remain more than two years in one hive or box.

The following mode of managing bees, was addressed by Mr. Morris, to the Society of Arts, in consequence of which a premium was adjudged to him :

“ MY LORDS AND GENTLEMEN,

“ Were it the custom to ornament your gardens with that useful piece of furniture, an apiary, properly situated, and carefully managed, the public might be furnished with the valuable article of honey, free from adulteration, and your cellars be supplied with excellent mead. Hoping that such a fashion may yet prevail in the future allotment of garden and pleasure-grounds, permit me to lay before you the construction of my own apiary, and the management of my bees.

“ My hives are made in the following manner:— Nine inches deep, and fourteen in diameter, each containing about five Winchester gallons, with a flat top made of well-seasoned deal, an inch thick, four holes at the top, one *exactly* over the mouth of the hive, the other three in a right angle. Take an inch centre-bit, make these holes as near as possible, so that you have but a small partition of wood between them. Let them be made smooth and neat; then take a circular piece of half-inch board, tack it over those holes which are made in the hive, and let them be made to fit so close that no moth can get in among the young bees; so that, when a swarm is put in one of these hives in May, or the beginning of June, it soon begins to fill the hives with combs, brood, &c.; which you may easily perceive, by means of small pieces of glass, three inches square, put in the back of the hive to observe their operations; and when the bees have filled their hive, and appear very busy at the mouth, open gently the hole at the top next the mouth, and place a glass, or *small hive* over the hole, with proper sticks in the glass for the bees to hang their work upon; otherwise they would be a long time in filling their glass, which, if they kindly take to, they will fill in fourteen days, but

if your stock increases, and perhaps lies out at the mouth of the hive, you must open a second hole at the top, and then a third, and so on to the fourth, if the bees increase, and continue to lie out at the mouth: and yet many of my hives have swarmed, and left their glasses only half full of honey, in order to follow the mother bee, to settle a new colony. What I call a mother, most writers on bees call a queen; but I am satisfied she is the real mother of the whole empire and stock; and hence may be deduced that filial affection and love, so conspicuous in the whole community for the mother bee, which has been erroneously compared to the mere loyalty of subjects for their sovereign. Those stocks, the mothers of which do not breed so fast as others, of course cannot swarm so early; therefore I put on them glasses, or small hives. If the stock so glassed keep working without swarming, you most likely will get sixteen pounds of honey in a month's time, and save all the bees alive: and such a stock will, except by accident, make a good stock next season.

“ My hives, made as before described, have a board at the top, seventeen inches wide, that is a full inch wider than the outside of the hive, that one may stand on another, and thus you may make complete colonies of bees with a small expence; for three hives make a complete colony. When hives are made in this manner, they cost but twelve shillings, but in octagon boxes, 1l. 10s. I must prefer straw hives, well made, to wooden ones, because the joints of the wood often give way, by being exposed to the weather, and the sweat of the bees: and the moth fly, (the greatest enemy they have) gets in and lays her eggs in the comb, and the warmth of the bees hatches them to their own destruction; therefore straw hives are preferable as

well as cheaper than wood. My method of managing straw hives is thus:—When I make use of an old straw hive, I dip it into a copper of boiling water, so hot that if there should be any moths' eggs, they must be destroyed, but I let the hive be perfectly dry before I use it.

“The best situation for an apiary is a little to the west of the south; for the sun shining into the mouth of the hive too early, calls the bees abroad before the cold steam is exhaled from the flowers, and the vernal juice turned into honey: but in this situation the sun will reach the front of your apiary about nine o'clock. I would have the front leaning a little inwards, that the mouth of the hive may fit close to the mouth made in the boards, which should be three inches long in summer, and one in winter, and about one-fourth of an inch high, the better to keep out the bevering moth, which you may often see at the latter end of August (when the working of the bees begins to decline) standing at the mouth of the hive, bevering their wings as if just flying in among the bees). They are then laying their eggs, and with the wind of their wings fan them within the hive, and the warmth of the bees hatches them. In October, every stock should be well examined, and all the maggots brushed out, to prevent danger, for the grub or maggot forms a chrysalis with a covering so strong, that the bees cannot displace them; and in the spring they creep out of their little sepulchres, and spin a thin web before them, as they march up into the hive among the combs; and the bees endeavouring to dislodge them, are entangled in the web, and there die: and thus, for the want of a little trouble, many stocks are destroyed.

“To cleanse the hive of these maggots, it must be turned up, and the dust and vermin picked out,

and then gently set down in its place. If your bees are well, and in a condition to stand the winter, they will sting; otherwise not, unless you hurt them. However, a yard and a half of Scotch gauze, sewed round the brim of your hat, and then tied round the waist, having holes for your arms, will completely secure your face. The hive should also be brushed on the outside very clean, and washed all over with a sponge dipped in brine, made with clean salt; a small quantity of lime and hair, made fine, should be put round the bottom, and the hives be covered with hay or hay bands.

"I come now to my method of feeding them, which I think is new. Sink a cavity in the middle of the floor, about six inches diameter, like a trencher, deep enough to hold a quarter of a pint of honey, and no more; if the cavity be too deep, the bees may be suffocated. A channel must be made from the outside of the floor to communicate with the cavity; and a piece of wood to fit close into it, to keep out the vermin. If your bees do not weigh sixteen or seventeen pounds, exclusive of the hive, they must be fed in September, October, March, and April, and sometimes in May. They must not be fed in cold weather, for that calls them from sleep, and they then never return to the hive again: nor must they be fed in the sunshine; for when the honey smells strong, it sets them quarrelling and fretting, and the strong injure the weak. The best time is evening, when I take the piece of wood out of the channel, and pour a quarter of a pint of honey into the cavity. If the honey will not run freely, I boil up four or five pounds with a quart of strong sweet wort, which brings it to a proper liquid state. This food will be of great service to the mothers, and make them lay eggs in abundance in the spring.

“ If a stock has been glassed two summers, it should not be worked a third; but, if it increase, take a new hive, or a clean old one, and take off all the covers from the top of the hive; let it be stuck the same as if you were to have a new swarm; place it on one of the floors, and having opened the hole at the top nearest the back, place a piece of cloth diagonally from that hole to the side of the mouth, let it be made fast with pegs, not nails, lest the honey be stained; then place the old hive upon the new one, and stop the old mouth close, and the bees will then gradually work down the new hive, that will give them sufficient room for the summer. And next spring, take another clean hive, and place the two upon it in the same manner as before: this will serve for the next year. Now, having had no honey for two years, the upper hive will most likely be full, and may be taken away as follows:—with a strong chissel separate the top hive from the other two, and in a fine day take it away twenty or thirty yards, and place it on the ground bottom upwards, and secure the holes on the top of the second hive; the bees no doubt will rage; but you must secure yourself with gauze, as before directed, and wear black stockings, for that colour is least observed. Place a table even with the mouth of the lowest hive, and spread a cloth over it, near the mouth, and by this time the greater part of the bees that were out will come home: the middle hive being the breeding place, it is most likely the mother is in that, but if she was in the top, she may yet be safe. Place a clean hive, of the same diameter as that you have taken away, upon it, then tie a cloth over both, (glasses and all if there be any) so tight, that the bees within may be in darkness. Let them remain thus half an hour; then with a stick, rap the bottom hive, but

not so hard as to injure the combs; continue rapping half an hour; then remove the cloth, and take away the upper hive, into which the noise has driven the bees, and place it on the table and cloth from whence you took them, and shake them out on the cloth, and they will run into the mouth of their proper hive. If necessary, repeat this operation, and all the bees will be preserved: this saves the trouble and loss of smothering them with sulphur, as is the custom; and the bees, in one day, will forget the injury, and work as usual. But, in case little honey is left in their two hives, they must be fed; thus, in two hours, your honey may be taken, and the bees preserved. The honey you have obtained in this way may be dark, but will make excellent mead; but better and brighter will be produced by those which work in glasses.

“Apiaries will not be beneficial in barren countries, but should be near gardens, shrubberies, orchards, or farms, where clover, beans, saintfoin, or French wheat, grow. Lime-trees, or greenhouse plants set out in the spring, and orange or lemon trees, are useful, and produce excellent honey. Where there is room, it is worth while to plant gooseberries, currants, sweet marjoram, peppermint, or the like. Though I am not for preventing bees from swarming, when they are inclined, yet I acknowledge that it is sometimes necessary to destroy some stocks. If they have lost their mother, and neither swarm nor work much, they should not be kept. The moth, or other accident, will sometimes spoil them, and then they should be destroyed. If bees continue in one hive for four or five years, they always degenerate, and become both fewer and weaker. The reason is, the combs for breeding are generally made on pur-

pose, and larger than the rest: every time a bee is hatched in one, a skin or coat is left behind, which reduces the size; and in time it becomes too small to produce a bee of its proper dimensions, and occasions a necessity for their having frequently new habitations, which they will always accept, if you provide them a good situation and clean hives."

MISCELLANEOUS.

To make soft pomatum.

Beat a pound of fresh lard in common water, then soak and beat it in two rose waters, drain it and beat it with a gill of brandy; let it drain from this: scent with any essence you please, and keep it in small pots.

Hard pomatum.

Take of beef marrow and mutton suet a pound each, prepare it by soaking it in water three days, and observe to change and beat it well every day; then put it into a sieve, and when dry, into a jar, and the jar into a saucepan of water, when melted, pour it into a bason with a little brandy, and beat it well; then add your scent, and run the whole into moulds: when cold, take it from the moulds, and put paper round every roll.

Lavender water.

Take a quart of highly rectified spirit of wine, essential oil of lavender two ounces, essence of ambergris five drachms; put it all into a bottle and shake it till perfectly incorporated.

Or,

Put two pounds of lavender blossoms into half a gallon of water, and set them in a still over a

slow fire, distil it off gently till the water is all exhausted ; repeat the process a second time ; then cork it closely down in bottles.

Rose water.

When the roses are in full blossom, pick the leaves carefully off, and to every quart of water put a peck of them ; put them in a cold still over a slow fire, and distil very gradually ; then bottle the water, let it stand in the bottle three days, and then cork it close.

Milk of roses.

Mix four ounces of oil of almonds with half a gallon of rose water, and then add forty drops of the oil of tartar.

Hungary water.

Put some rosemary flowers into a glass retort, and pour on them as much spirits of wine as the flowers will imbibe : dilute the retort well, and let the flowers stand for six days ; then distil in a sand heat.

Honey water.

To every quart of rectified spirits of wine, put six drams of essence of ambergris ; pour it into a bottle and shake it well daily.

Windsor soap.

Cut some new white soap into thin slices, melt it over a slow fire, and scent it with oil of carraway, or any other agreeable scent ; when perfectly dissolved, pour it into a mould, and let it remain a week, then cut it into such sized squares as you may require.

Wash balls.

Shave four pounds of new white soap into half a pint of rose water, then pour on as much boiling water as will soften it; put in a brass pan a quart of sweet oil, as much oil of almonds as you can buy for eight pence, and a pound of spermaceti, set it over the fire till dissolved; then add the soap, and one ounce of camphor, that has been reduced to a powder (by rubbing it in a mortar, with a few drops of spirits of wine) and scent with any oil you please, boil it ten minutes; then pour it into a bowl, and stir it till sufficiently thick to roll into balls, which must then be done as soon as possible. If you scent with essence instead of oil, stir it quickly in, after you take the ingredients off the fire.

These balls may be coloured, if agreeable, by stirring in the colours desired.

Sweet pot.

Take a pound of orange flowers, half a pound of clove-gillyflowers, half a pound of damask-roses, three ounces of knotted majoram, the same quantity of lemon thyme, a dozen bay leaves, four ounces of rosemary, four of myrtle, two ounces of mint, four ounces of lavender, the rind of three lemons, and one ounce of cloves; chop all the above together, and put them in layers with pounded bay salt between each, up to the top of the jar; cover all quite close, and when you wish to scent your apartment, take off the cover for a short time, and the fragrance will spread out very fine.

To take out mildew from linen.

Mix some soft soap with powdered starch, half as much salt, and the juice of a lemon, lay it on the part on both sides with a brush; then let it lay on the grass, day and night, till the stain comes out.

Iron-moulds may be removed by the essential salt of lemons. Many stains may be removed by dipping the linen in sour buttermilk, and then drying it in a hot sun; then wash it in cold water, repeat this three or four times. Stains caused by acids may be removed by tying some pearl-ash up in the stained part; then scrape some soap in some cold soft water, and boil the linen till the stain is gone.

To make old writing legible.

Take six bruised galls, and put them to a pint of strong white wine; stand it in the sun forty eight hours; then dip a brush into it, and wash the writing, and by the colour you will discover whether your mixture is strong enough of the galls.

To preserve a granary from insects and weasels.

Let the floor be made of Lombardy poplars.

To destroy crickets.

Lay Scotch snuff upon their holes.

To varnish drawings or card work.

Boil some parchment in clear water in a glazed pipkin till it becomes a fine clear size, strain, and keep it for use; give your work two coats of the above, observing to do it quickly and lightly; when dry apply your varnish.

To clean paintings.

Oil paintings frequently become soiled with smoke or dirt, when they must be treated with great care; dissolve a small quantity of common salt in some stale urine; dip a woollen cloth in the liquid, and rub the paintings over with it, till they are quite clean, then wash them with a sponge and clean water, dry them gradually, and rub them over with a clean cloth.

To clean wainscots.

Painted wainscots may be cleaned with a sponge, wetted in potatoe water, and dipped in a little fine sand; grate a few raw potatoes into water, run it through a sieve, and let it stand to settle, the clear liquor will then be fit for use.

To clean silver.

Lay it piece by piece upon a charcoal fire, and when warm, take them off and boil them in tartar and water, which will make your silver furniture look equal to new.

To clean marble.

Mix a quantity of the strongest soap lees to the consistency of milk with quick lime; lay it on the stone for twenty-four hours; then wash it off with soap and water.

To clean plate.

Nothing is superior for this purpose to simple whiting finely powdered, and moistened with rectified spirits of wine.

To take ink out of mahogany.

Take a little diluted vitriol and touch the part

with a feather; then rub it quickly, and, if not quite removed, repeat the same.

Looking-glasses.

To renew the lustre of glasses which are tarnished, nothing more is necessary than to rub them over with a linen bag containing some powdered blue.

To extract oil from boards or stone.

Make a strong lye of pearl-ashes, to which add as much unslacked lime as it will take up; mix it well, let it settle, and then bottle it for use: when you use it, lower it with water, and scour the boards or stone, which should always be done quickly, or it will take out the colour from the boards.

To take iron stains out of marble.

Mix equal quantity of spirit of vitriol and lemon juice, shake it well; wet the spots, and in a few minutes rub with soft linen till they are gone.

To make furniture paste.

Scrape half a pound of bees' wax into a bason, and add as much spirits of turpentine as will moisten it through, and when this is dissolved, add half an ounce of powdered rosin, and as much Indian red as will give it a fine mahogany colour, stir it up and it will be fit for use.

To take rust out of steel.

Rub the steel well with sweet oil, and in forty-eight hours rub it well with unslacked powdered lime till the rust disappears.

To preserve fire irons, knives, &c. from rust.

Purchase at the chemist's some stuff vulgarly called ali-guentum, and rub your articles with it; and let them remain till wanted; then wipe it off, and the polish will be instantly restored by rubbing them with unslacked powdered lime.

To mend iron pots.

To repair cracks, &c. in iron pots or pans, mix some finely sifted lime with well beaten whites of eggs, till reduced to a paste; then add some iron file dust, and apply the composition to the injured part, it will soon become hard and fit for use.

To mend broken glass.

Take two parts of litharge, one of quick lime, and one of flint glass, each separately and very finely powdered, and work the whole up into a paste with drying oil. This is an excellent cement for china or glass, and only becomes the harder by being immersed in water.

Cement for china.

Powder lime, and sift it through some very fine muslin; then tie some in a thin bit of muslin, wet the edges of the broken china with some white of an egg, dust the lime *quickly* on, and unite the pieces.

To prevent the creaking of a door.

This noise may be immediately removed by rubbing soap or oil on the hinges.

To make starch.

Peel and grate a quantity of potatoes, put the pulp into a coarse cloth between two boards, and

press it into a dry cake; the juice thus pressed out of the potatoe must be mixed with an equal quantity of water, and in an hour's time it will deposit a fine sediment which may be used as starch.

Ink.

Take two gallons of soft water, and a pound and a half of bruised blue galls; infuse them one month, observing to stir them daily; then add half a pound each of green copperas, logwood chips, gum arabic, and a gill of brandy.

Excellent blacking.

Take eight ounces of Ivory black, six ounces of powdered sugar candy, six table spoonfuls of sweet oil, the same quantity of oil of vitriol; mix the above ingredients well together, observing to put in the vitriol last. In the meantime boil a quart of vinegar with a little isinglass, and when cold pour it on the ingredients so mixed; stir it well, and then bottle it. This blacking should not be used for a week.

Portable glue.

Take half a pound of fine glue, boil and strain it clear, then boil two ounces of isinglass; put it in a double glue-pot with four ounces of fine brown sugar, and boil it pretty thick; then pour it out into plates, when cold cut them into small pieces for the pocket and dry them. This is an excellent cement for paper, as it instantly dissolves in warm water, and fastens the paper very firmly.

Cleaning steel stores.

Stoves may be admirably cleaned, in a few minutes, by using a small portion of fine corned

emery-stone; and afterwards finishing with flour of emery or rotten-stone, either of which may be obtained at any ironmonger's.

To clean marble.

To effect this useful point, mix some finely powdered emery with some of the strongest vinegar you can procure; then let it remain till fine, after which, pour off the liquid from the sediment. The marble should be then sponged over with the liquid thus prepared, after which it must be well washed with clean water, and dried with a cloth.

To clean stone stairs.

Boil, for this purpose, three quarters of a pint of good size, with one pint of strong stone-blue water, add to this twenty-ounces of pipe clay, six ounces of whiting, and as much water as will make the whole of the same consistency as thick cream; your stones must be lightly washed over with this, and left to dry, then rub it well off.

To clean floor cloths.

Carefully remove the dust, dirt, &c. which may be easily accomplished by a wet cloth; having done this, take some good new milk, and with a flannel damp over your floor-cloth; nothing will be then requisite but to rub it till it acquires a fine gloss. This is a plan not generally pursued, but is certainly the best method of cleaning floor-cloths at present known.

To cure meat, in the best manner.

Mix two pounds and a half of common salt,

twenty ounces of salt-petre, and one pound of sugar, well together : one pound of this mixture well rubbed into your meat is sufficient to cure twelve pounds of meat in a very superior manner.

Useful properties of charcoal.

Charcoal, when finely powdered, will be found extremely useful in cleansing foul bottles, particularly in removing the foul smells frequently contracted by them ; but they ought, in the first place, to be well washed with shot, and a ley of potashes and water.

Powdered charcoal is likewise an excellent powder for cleaning the teeth, and strengthening the gums. If put into foul water it will deprive it of its offensive qualities. If a little bark be added to the powder intended for the teeth it will be an improvement.

To make spruce beer.

Is very easily prepared in the following manner : take six gallons of water, make the whole warm, stirring in with it seven pounds of treacle, and five spoonfuls of the essence of spruce ; then put it into your cask, add a little yeast, and let it work fifty hours, then bung it well up, and in a week it will be excellent.

To perfume linen.

Nothing answers this purpose in a better manner than dried rose leaves and lavender ; the shaving of cedar likewise yield a fine scent and keep off the moths. Observe, the lavender and rose leaves

require to be dried in the shade, after which, strew them about in your drawers, boxes, &c.

To raise the surface of velvet.

To accomplish this point nothing more is necessary than to heat a common flat iron (such as is made use of for ironing) and to cover it with a coarse damp cloth: let this be held immediately under the velvet, and the surface will be readily raised with the aid of a moderately soft brush.

Liquid for boot-tops.

This useful article should be applied with a sponge, and suffered to dry in a moderate heat, after which, you may easily polish it with a soft brush. To prepare it, attend to the following directions:—Mix four drachms of oxmuriate of potash with half a pint of soft water, to which add seven ounces of muriatic acid; then mix together the following ingredients, and add them to the above: a pound of rectified spirits of wine, and two ounces and a half of oil of lemon; mix the whole well together, and cork it down very secure.

To prevent the tooth ache.

The most probable method of doing this is to be very punctual and particular in cleaning your teeth, especially after meals, and to be extremely cautious what powder you make use of.

To preserve the teeth and gums.

For this end you should always select a soft tooth brush, and use nothing to clean your teeth with

but pure water, excepting once a week, when you may apply a little finely powdered charcoal. This will be found to have the desired effect, and preserve the teeth and gums much longer than any method now known.

The Editor of this volume has met with several persons amongst her more intimate friends, who, for many years, never made use of any article for the purpose of cleaning their teeth, excepting common salt, and that only about once in eight days, applying in the interval pure water only; and she has invariable observed the persons above mentioned to have had the finest teeth, and has heard many of them declare that they never had the tooth ache, a circumstance (in their opinions) entirely owing to the use of salt, as above directed. Much benefit will be also done to the teeth by abstaining from the use of all strong spices, &c. or, if made use of, the mouth and teeth should be washed immediately afterwards.

To prevent the ill effects of charcoal.

When charcoal is made use of, the only attention requisite is to place a pan over it with vinegar or water, the steam of which will effectually counteract, its evil qualities.

To prevent the rheumatism.

The only effectual method of doing this is to have fires in your house during cold weather, to avoid exposure to drafts, and a too sudden checking of perspiration.

To cure the disease in apple trees.

Take a moderately hard brush, and with yellow soap and luke-warm water, scrub them well; then pound some dried tobacco stalks, mix it with train oil, and apply it to the part affected, observing that all the red stains are previously removed.

To prevent rabbits, &c. from barking trees.

To two pounds of tar add four times that quantity of grease, of the most common kind, and two pounds of train oil; melt the whole well together, and with a brush do over the stems of your young trees, sufficiently high to prevent the rabbits from reaching them. This mixture is so excessively obnoxious to them that they will never attempt to touch the trees whilst any of it remains on.

To stain leather gloves.

Sew up the opening of your gloves, then dip them into some strong saffron water, or do them over with a sponge moistened with it. The shades may be altered according to the quantity of saffron made use of: thus you may make them yellow, tan, or brown colour.

Nankeen dye.

Boil one pound of Arnatto in some soft water till it is dissolved; then add an equal portion of potash, and let that also boil till it is dissolved: this done, cask it well up, when cold, and preserve it for use; let your water be proportionate to the colour you desire to have.

To dye cotton a fine buff.

Have ready some boiling water, into which throw

your cotton, and there let it remain till it is perfectly clean, then wring it, and dip it in a solution of iron water, after which wring it again, and dip it into lime water, wring it again after this, then pass it through some starch water, after which it must be finally wrung, and when perfectly dry wound off for use.

Substitute for cream.

For this purpose (so highly useful at sea) you have only to beat up the yolks of as many eggs as you think proper well with a fork; then gradually beat in some boiling water with it, and when you use it, pour some into your tea-cup, and your tea upon that, stirring it all the time to prevent it from curdling. Prepared in this manner it is equal to cream.

To preserve fruit all the year.

For this end your fruit should not be too ripe, neither should it be handled except by the stalk; then, having picked them, lay them regularly in a wide mouthed glass vessel, the top of which must be securely covered with some well oiled paper; then stand it in a dry place in a box, filled with the following ingredients:—Pure common sand four parts, bole armoniac two parts, and salt-petre one part. Let the above be perfectly incorporated, and the glass vessels must be entirely buried in it.

To purify water.

The execution of this plan is extremely simple, and it is performed in the following manner:—place a false bottom, full of small holes, in the centre of a common water butt; then fill the upper part with broken charcoal, which has been previously well washed: a wooden bowl should be placed under the hole by which the water enters the butt, to prevent it from coming with too much force upon the charcoal, which it must pass through into the lower half. The water thus passed through will be perfectly pure, and proper to be used for drinking, &c.

To prevent the ill effects of lamp oil.

The disagreeable smoke of lamps may be easily obviated by suspending a damp flannel, or large piece of sponge, by a cord, at a proper distance, immediately over the flame. The article thus made use of should be well washed every day in boiling water, which will extract the smoke thus absorbed.

Effects of red spurge.

If you express the juice of this plant, and apply it either to warts or corns it will certainly remove them; and if put into a hollow tooth, it will relieve the pain, and ultimately destroy the nerve by which it is caused.

Recept for blacking.

Ivory black four ounces, treacle two ounces, gum-arabic half an ounce, and good vinegar boiled, but suffered to get cool, one pint and a half; mix the whole well together.

To obviate the smell of privies.

Take any quantity of lime water, and mix it with some soapy water (after a wash): this, thrown into a privy, will effectually remove the smell. For night chairs, put within them three quarters of a pound of unslacked lime, and one ounce of sal-ammoniac, well powdered; to which add nearly a quart of water, and this will totally remove every disagreeable odour.

To prevent fleas.

This is easily done without either trouble or any unpleasant process, nothing more being requisite than to fold up some fresh penny-royal leaves in silver paper, and to lay these packets about in the beds, &c. They may also be partially destroyed by a fumigation of sulphur, but it is neither so pleasant nor effective a method as the above.

To prevent the mortification of wounds.

Persons who may happen with an accident, where medical aid cannot be procured, and who may fear a mortification of the wound, need only sprinkle sugar on it; and obstinate ulcers have sometimes been cured with sugar dissolved with the juice of walnut leaves.

To dye silk a sanguine colour.

Take eight ounces of alum, and one pound of greening weed, bruise them, and pour some clean water upon them, then add four ounces of ground brazil, heat them over a fire, and put the silk in some part of the liquid matter, and suffer it to seethe therein, and so renew it with the remainder, till you find your colour take; having done this three times, rinse it in a lye made of wood ashes, and afterwards in water.

To dye a fair blue.

Take white silk, and soak it in water, then having wrung the water out, add one pound and a half of woad, fourteen ounces of indigo, and two ounces and a half of alum; then gently warm and dissolve them in the water, after which dip your materials till the colour has taken.

Stomachic pills.

Take extract of gentian one drachm, powdered rhubarb and vitriolated kali, each half a drachm, oil of mint sixteen drops, and of common syrup enough to make the whole into pills. Three of these pills taken twice a day, will strengthen the stomach and keep the body gently open.

Strengthening pills.

Take soft extract of bark, and vitriolated iron, each a drachm, make it into pills with common syrup, and take two of them three times a day.

To clean calico furniture, when taken down for the summer.

First shake off the loose dirt, and slightly brush the article with a small long-haired furniture brush;

then wipe it with clean flannels, and rub it well with dry bread. If this is properly executed, the furniture will appear as fresh as it was when new.

To clean paint.

A cloth should never be used for this purpose, remove the dust with a small long haired brush, having previously blown off the loose parts with the bellows. A careful attention of this will cause paint to look well a long time. When it is soiled, dip a bit of flannel into soda and water, and wash it quickly, then dry it immediately.

To gloss an old wainscot.

Wash it with warm beer, then boil a quart of strong beer, half an ounce of bees' wax, and a moderate sized spoonful of sugar, wet it all over with this mixture by means of a soft brush, and when it is perfectly dry, rub it well till the gloss is properly restored.

Portable balls to take out grease spots.

Take some perfectly dry fuller's earth, and moisten it well with lemon juice; add a small quantity of pure pearl ash, well powdered, and work the whole into a thick paste. Roll this into small balls, each about the size of a marble, and dry them well in the sun, after which they are fit for use. The method of using them, is, by moistening with water the spots upon the cloth, then rubbing the ball over, after which let it dry in the sun, then brush it off, and the spots will disappear.

A liquid to remove spots, &c.

In a quart of spring water dissolve two ounces of pure pearl-ash, to which add two lemons cut into small pieces, mix this well, and keep it in a warm

state two days, then strain it off, and keep it in a bottle closely stopped for use. To use it, pour a little upon the stained part, and the moment the spot disappears wash the part in cold water. This is a most useful article to remove pitch, grease, &c.

Directions for ironing.

Rub your irons smooth against a mat until they are very bright, and then rub them perfectly clean with a smooth flannel, which must be done every time you take them from the fire. The hotter your iron is without injuring the linen, the better it will be. Sprinkle a few drops of water upon the linen, folding every article neatly up, and lay them one on another the night before you begin to iron, always observing to put more water to the fine than to the coarse. The water renders it more pliable to iron, and more stiff afterwards.

To prepare linen for washing.

Look the whole of it very carefully over, and then repair such as you may find torn, or it will be totally ruined in the process of washing. After you have done this, fold it carefully up, and put it in a foul linen bag to prevent it from gathering more dirt.

To boil linen.

When you have put your water on, mix some stone blue with it, and then, having soaped your linen, put it in to boil. When the fine linen has boiled ten, or the coarse linen fifteen minutes, put the water with the linen into the tub, and let it stand till you can bear your hand in it, then wash the linen perfectly clean, taking particular care not to leave any pieces of soap upon it, which will

cause it to look greasy. As soon as you have washed the different pieces, let them be thrown into clear pump water, mixed with stone blue; then rinse it perfectly clean, and when you have wrung it, hang them out to dry, each piece at a moderate distance from the other, and when dry fold them up until they are ironed, which should be as soon as possible.

Directions for starching.

Procure some of the best starch, and having made it properly thin with spring water, add some powder blue, and when it has boiled long enough, put in a few grains of isinglass; when it is very thin, put in your linen, and rub it gently with your hands.

To clean windows.

Rub them well over with a damp linen cloth, and then with a dry one, after which slightly dust them over with a little powdered whiting in a muslin rag, which must be cleaned off with a piece of wash leather, or dry cloth, and the windows will then look beautiful.

To clean chairs.

Drop some linseed oil upon a woollen rag, and rub the chairs with it, then rub them hard with a dry cloth till they appear bright, after which rub some yellow wax on a hard brush, and brush them all over; then rub them well with a rough woollen cloth, and they will look equal to new ones.

To clean silk furniture.

Brush it clean until all the spots are taken out, then take as much bran as the size of the silk requires, and having dried it well before the fire, add to it one ounce of powder blue; then lay the silk

articles on a proper place, and rub them till they are clean; then brush them three different times, and they will look as well as new.

To wash scarlet cloaks.

Boil a quantity of fullers' earth in water, then take it off the fire and let it stand till lukewarm; after which wash the cloaks in it, and when they are clean rinse them in cold water.

To wash black silks.

Warm some small beer, and mix some milk with it, then wash your silk in this liquid, and it will give it a fine colour.

To wash thread and cotton stockings.

Both these must have two lathers and a boil, and the water must be well blued. When this is done wash them out of the boil, after which fold them up very smooth without rinsing, and press them under a weight forty minutes, and when they are quite dry roll them up without ironing.

Worsted stockings must be washed in two cool lathers, till they are quite clean, (but do not put any soap upon them) then rinse them well, hang them up, and, when dry, fold them for use.

To wash silk handkerchiefs.

These must be first washed in cold water; and the second lather must be only lukewarm; then rinse them in cold water, dry them gently, and send them to the mangle.

To make starch.

Moisten your starch with a little water, then mix a small quantity of powder blue with it, after which put it into half a pint of water, and stir it

well together, then, having a quart of boiling water on the fire, pour it into it, and let it boil fifteen minutes, observing to stir it constantly.

Those articles you wish to have most stiffened must be dipped in first; you must not rub the starch too strong, and you may weaken it by the addition of a little water: before you use it be sure to strain it well.

It should be always boiled in a copper vessel, because tin is very apt to burn it.

The common mode of mixing tallow, wax, &c. with starch, is injurious, and the only good thing to mix with it is, one ounce of isinglass with every four ounces of starch.

To make linen white that is turned yellow.

Heat a gallon of milk over the fire, and scrape into it a pound of cake soap; when it is perfectly dissolved put the linen in, and let it boil some time, then take it out, and put it into a lather of hot water, and wash it properly out.

To preserve linen from moths, &c.

When well washed and dried, fold it up, and scatter in the folding powdered cedar wood; having previously perfumed your chest with storax, this will effectually prevent dampness, moths, and worms.

To whiten any sort of cloth.

Let your cloth be well bucked, then spread it upon the grass, and sprinkle it with alum water. Let it remain in this situation four days, then buck it again with soap and fuller's earth, and use it as before, by which means it will not only grow white, but swell in its substance.

To take stains out of silver plate.

Steep your plate in soap leys four hours, then run it over with whiting wet with vinegar, so that it may stiek thick upon it, and dry it by a fire; then rub off the whiting, and pass it over with dry bran, and the spots will disappear.

Substitute for table beer.

As small beer frequently turns sour in warm weather, an excellent substitute may be made by adding a bottle of porter to two gallons of water, and a pound of brown sugar. When well mixed, bottle off the liquor, and keep it loosely corked in a warm cellar. In three days it will be fit for use. The addition of a spoonful of ginger will give it a lively and agreeable taste.

Varnish for umbrellas.

The following composition will render them proof against wind and rain. Boil together one pound of turpentine, half a pound of litharge in powder, and three half pints of linseed oil. Brush your umbrellas over with this mixture, and let them dry in the sun.

Varnish for hats.

For straw or clip hats, put one ounce of black sealing wax, powdered, into four ounces of spirits of wine, and stand it near the fire till the wax is dissolved; then lay this varnish on with a soft brush, in the sun, or before the fire, and it will give the article a fine gloss, and also render it water proof.

Wet clothes.

Persons who are unfortunate enough to get wet

should not go too near the fire, or into a warm room, so as to occasion a sudden heat. The safest method is to keep in constant motion, until some dry clothes can be procured, and then to exchange them as soon as possible.

Salad raised in two days.

Mustard seed, cresses, and lettuce seed, steeped in aqua vitæ, and sown in fine mould, mixed with pigeons' dung and slacked lime, will produce a fine salad in forty-eight hours.

Mushrooms easily produced.

Strew the broken pieces of mushrooms on old hot beds, and great numbers will be speedily produced; or, if the water in which mushrooms have been washed, be poured on the bed, it will have the same effect.

DIRECTIONS

For placing Dishes on Table.



SOUP, broth, or fish, should always be set at the head of the table; if none of these, a boiled dish goes to the head; where there is both boiled and roasted.

If but one principal dish, it goes to the head of the table.

If three, the principal one to the head, and the two smallest to stand opposite each other, near the foot.

If four, the biggest to the head, and the next biggest to the foot, and the two smallest dishes on the sides.

If five, you are to put the smallest in the middle, the other four opposite.

If six, you are to put the top and bottom as before, the two small ones opposite for side dishes.

If seven, you are to put three dishes down the middle of the table, and four others opposite to each other round the centre dish.

If eight, put four dishes down the middle, and the remaining four two on each side, at equal distances.

If nine dishes, put them in three equal lines, observing that the largest dishes must join the centre line; or may be placed so as to form an oval, observing to put the proper dishes at the head and bottom of the table.

If ten dishes, put four down the centre, one at each corner, and one on each side, opposite to the vacancy between the two central dishes; or four down the middle, and three on each side; each opposite to the vacancy of the middle dishes.

Deserts are placed in the same manner;—if you have an ornamental frame for deserts, or a bouquet, or any other ornament, for your dinner table, invariably place them in the middle of the table.

DIRECTIONS to SERVANTS.



PREVIOUS to our advice to servants individually, we shall request their attention to the following general hints and rules, a due attention to which, will be productive of comfort, reputation, and respect to themselves.

The principal qualification in all servants, (but especially in females) is a good disposition, which naturally urges them to anxiously endeavour to give universal satisfaction; and, it must be observed, that persons who really desire to please, seldom fail in their endeavours to do so. A master or mistress who are themselves possessed of a good temper, will be delighted at your willingness; but if they are of a bad temper, your evident readiness to please will disarm them of their anger; and if they observe you are deficient in your business, through ignorance, not through obstinacy or indolence, they will endeavour to instruct you in the proper discharge of your duties. But, on the contrary, should your duties be discharged in the most punctual manner, and yet with an air of indifference, your services will, in a great measure, lose their value. Persons fearful of offending, seldom give offence, and a cheerful respectful obedience to your superiors is a certain mode by which you may acquire their protection, their love, and

a good reputation, with which alone, either male or female servants can hope to prosper through life.

Another point of equal importance is cleanliness, which imperiously demands the serious attention of all servants, but most particularly so of cooks and their immediate assistants. This should be carried to a minute degree of nicety, particularly in respect to their hair, hands, and taking snuff, &c. which latter propensity should on no account be indulged, it being altogether a most beastly habit.

Servants entrusted with the care of children should be particularly attentive to the important trust thus vested in their hands, the least breach of which may produce the most serious consequences. Harsh and cruel conduct to infants no argument can extenuate, and such behaviour will at once prove the turpitude of your hearts. You should remember, that it was by tender attention, you were yourselves reared to become what you now are, and should, therefore, endeavour to be equally diligent and tender to such children as may be placed under your care,—it is a solemn duty which you are bound to discharge with propriety.

Avoid tale-bearing, it is the most pernicious of all evils, and produces nothing but mischief, while it proves you to possess a bad heart. Remember that every word, even though perfectly inoffensive, will bear a different construction when repeated from the mouth of another interested in creating anger. Tale-bearers are also generally supposed to tell a great deal more than they hear, and are always very justly despised by their fellow servants, and even secretly so by the master or mistress, to whom they carry their invectious stories. Do not, therefore, trouble yourselves about others,

but be content with duly discharging your own duties, and leave them to the proper execution of theirs. Remember, it is no business of yours, at all events; and, consequently, you can have no right to interfere.

Be particularly careful in what acquaintance you form; a guarded conduct in this respect is highly necessary, because your reputation in a great degree depends upon it, and it is a very just observation, that you may generally tell a person's character from the company he keeps. This advice is still more necessary to females, and I must also remark, that your employers will be seldom agreeable to a large acquaintance.

Invariably speak the truth, nothing can excuse a breach of this duty. If accused of a fault, which you have actually committed, never attempt to evade it by telling an untruth, by which you immediately add another to it, but confess your error, express your sorrow for it, and promise to avoid such conduct in future, by which you will readily obtain forgiveness, and your character for veracity be established.

Be humble and modest, it is your duty to be so. If your employer be angry, even on a groundless occasion, never argue the case, but give a mild reply, and submit with humility, by which you will secure her good opinion, and when her wrath is abated, she will think the better of you, and treat you still more kindly; but if you defend yourself by impertinent replies, you will, by so doing, give real cause of offence, and, what is still worse, confirm her ill opinion of your character and conduct.

Honesty is one of the most solemn duties of a servant. No possible excuse can be offered for a breach of its laws, and when you once violate its

sacred principles, from that instant you become worthless, and totally unworthy even of common respect. Remember that by a breach of honesty, although you merely gain one penny by it, you are equally guilty as though you gained a thousand pounds. When, therefore, money is entrusted to you by your employer, lay it out to the greatest advantage; discover the most reasonable market for the goods you are directed to purchase; have a bill made out by the persons of whom you purchase them, and on your return show it to your mistress and account faithfully for the money remaining in your hands. Buy, therefore, for your employers, as you would for yourselves: seriously study the precepts of economy, and never forget the old adage that "Honesty is the best policy." By strictly attending to this advice, you will ensure the respect and confidence of your superiors, you will always be trusted, and you will acquire the character of a faithful honest servant, which, give me leave to inform you, is an invaluable one to persons dependant solely on their characters for their daily bread. Exclusive of all this, you will be happy in the approbation of your own conscience, which cannot then upbraid you of criminal conduct.

Never give away the smallest article until you have received the permission of your employers to do so, because by so doing you would be acting unjustly towards them, and be taking a liberty which you certainly are not authorised to do, be equally careful to prevent the smallest waste; wanton waste being certainly one of the worst of crimes, and you may be assured it will ultimately meet its merited punishment.

Never speak lightly of your master or mistress, neither permit others to do so in your hearing,

without remonstrating on its impropriety ; for, by endeavouring to vindicate their conduct, you are discharging a part of your duty as a good and faithful servant. This behaviour will gain you their love, if they should chance to discover it, and will secure you the respect of others, by which your reputation will be, in some degree, established.

Carefully avoid quarrels with your companions, instead of being angry at trifles, laugh at them, because provocation is always best to be avoided, and disturbances in a family are at all seasons extremely unpleasant, and inevitably productive of anger from your employers, who, you may be assured, will not suffer noise and strife amongst their domestics, neither would they act with propriety were they to do so.

Female servants should be circumspect in their conduct towards the male servants, too much freedom may occasion improper liberties, and too much reserve may produce disgust and hatred ; observe, therefore, a medium between the two,—be civil, and obliging, yet not forward or familiar ; by so doing you will ensure their respect, and, at the same time, be treated with that obliging civility due to every female character, when governed by propriety of conduct.

Endeavour to acquire the habit so necessary to all servants, of being contented with your homes. Seldom accept invitations from other servants to go abroad, which only serves to render masters and mistresses angry, and certainly not without reason. We shall now say a few words to each female servant individually.

THE LADY'S MAID.

As it is the duty of this servant to be generally near the person of her mistress, her education should have been rather superior to that of the generality of servants, that she may be enabled to converse with her lady in a becoming manner, and without vulgarity; she will be expected to do some fine needle-work; and occasionally she will have to read for her lady's entertainment. She should also anxiously endeavour to discover her lady's temper, by which she will be enabled to please her, and at the same time render herself agreeable, and, in this manner, gain her respect and protection. The principal business of a lady's maid consists in the washing of fine lace, gauzes, muslin, cambrics, &c. also to clean gold and silver lace, stuff, &c. in the proper execution of which great care is requisite, lest it should be spoiled.

THE HOUSEKEEPER.

The office of housekeeper is one of great importance, she being the representative of the mistress, consequently, she has the entire domestic arrangements under her directions, and to superintend the female servants. This situation is filled by a superior kind of woman, generally one who has known better days, but who by unforeseen misfortunes has been reduced in the world.

The person who discharges the duties of this station should not be too young: the proper management of a house requiring a person of age

and experience, who alone is capable of making every thing go on smoothly, exclusive of which, the servants will be more inclined to treat such a woman with the respect due to her, than they would a young and thoughtless person.

The housekeeper cannot be too industrious in the punctual discharge of her duties, for much of the internal comfort, and appearance of a respectable domestic establishment depends on the management and assiduity which she employs. By duly attending to such conduct she will also ensure herself a good reputation. Persons desirous of procuring a housekeeper should be particularly attentive to her character, and, if possible, select a female who has had a house of her own, and must, consequently, be acquainted with the practical management.

Housekeepers should avoid visitors as much as possible, and should seldom be out, except on particular occasions, nor then, without permission of their lady, if it were only to set a proper example. They should also be particularly careful to rise with the other servants, in order to see that every thing goes on with propriety, and should invariably see all the other domestics to bed, the doors and windows properly fastened, and every thing secure before they themselves retire to repose.

Great cation is requisite in their conduct towards the servants under their controul, it being absolutely proper and necessary to treat them with tenderness, and at the same time to support their own authority, and to see their duties executed.

Housekeepers should also give servants such advice as may prove beneficial to them, and carefully set, in their own persons, manners, and behaviour, an example for the various domestics to follow.

They should also be particularly attentive to the furniture, taking especial care that it is well preserved, because it is all placed under their care.

In purchasing provisions the housekeeper should be careful to procure the best, and to get the various articles required at as cheap a rate as possible; it is also her serious duty to see that nothing is wasted: and when servants do not attend to her remonstrances she should promptly discharge them, observing in the choice of others, to be very attentive to characters.

THE CHAMBERMAID

Must be particularly attentive to the management of her mistresses clothes, which she should be careful to have in constant readiness, for which reason every article should be always deposited in its proper department, so that, if hastily demanded, it may be found without any difficulty, by which means she will secure the respect of her lady. She should also be very careful to preserve the linen clean and nice, and be particularly attentive to have it well aired.

When her mistress undresses, she should examine her garments closely, when, should any spots be discovered, they should be directly removed, after which, the articles should be folded and laid in their proper place.

THE NURSERY MAID.

Never suffer the children committed to your care to go out of your sight, nor trust them in any

person's hand except their parents. Teach them to love you, and when you have occasion to chide, do so mildly. Never suffer them to eat any thing which may prove unwholesome; and if they appear unwell, acquaint their parents with the circumstance immediately, that a prompt remedy may be applied. Do not permit them to eat too much fruit: never give them wine unless it is diluted with water. Be particularly attentive to their morals, teach them short prayers and hymns, and be very careful in avoiding all improper language before them, because children are very prone to learn it. Be not more partial to one than another, which will only create discord amongst them all, and make the others dislike you; and on no account encourage them to tell tales of each other. Remember also that great tenderness, combined with a strict attention to cleanliness, is absolutely necessary.

By attending to the above simple instructions you will have pleasing gratification of seeing the children entrusted to your charge, healthy, cheerful, obedient, and affectionately attached to you, whilst their parents will respect you for the constant attention thus evinced towards their children.

THE HOUSE-MAID.

Her principal business is to keep the furniture clean, under the direction of the housekeeper; great industry and natural cleanliness is requisite in this department. She must also keep the stoves, fire-irons, hearth-stones, &c. clean, light the fires, remove the ashes, clean the locks and brass work

of the doors, &c. after which, she should sweep the carpets and the rooms, after this is properly done, she should brush the window curtains, wipe the dust from the windows, and blow the dirt off from picture and looking-glass frames, which she must not, on any account, rub. When all this is well done, her next duty is to rub the wainscot with a duster, after which, the stairs must be swept, observing to dust the balusters and wainscot afterwards.

When the family are up the house-maid should immediately open the bed room windows, uncover the beds, taking off every article singly, each of which must be laid carefully on two chairs, and in making the beds she should observe to shake them well (feather beds must be turned every day, and mattresses at least once a week). The house-maid should whisk the dust from the head of the bed, the vallences and curtains, and also carefully sweep under the bed. In short, as her denomination implies, she is to keep the different apartments clean and comfortable.

THE LAUNDRY-MAID.

To this person the care of the linen is entrusted, it becomes, therefore, her pointed duty to see that it is well got up, as one bad washing does great injury. She should be careful that every article is properly mended previously to its being washed, and when washed, it should be finished as soon as possible, otherwise it is apt to acquire a bad colour. She should be particularly attentive that her tubs, coppers, &c. are always kept very clean and nice, and be economical in the expensiture of soap and

other articles, as no servants can be justified in wasting the property of their employers.

THE COOK-MAID

Ought to be intimately acquainted with her profession, and the general nature of provisions. She should be exceedingly attentive to cleanliness in her personal appearance, and never permit any part of her work to be done by another, unless immediately under her inspection, as should any dish be spoiled, she would very deservedly be blamed for inattention. She should never give away any meat or other articles without having obtained permission to do so. For general rules in the art of cookery see the first part of this volume.

THE KITCHEN-MAID.

Her duty consists in keeping the various domestic offices clean. She must also be very careful of her coppers, saucepans, &c. &c. which after use should be filled with water to prevent the tinning from coming off, and afterwards wiped and dried. After having done all this and cleaned her plates, dishes, spoons, &c. she should then make herself neat for the evening.

GENERAL HINTS.

Vegetables soon sour, and corode metals, and glazed red ware, by which a strong poison is produced: vinegar does the same.

To cool liquor in hot weather, dip a cloth in cold water, and wrap it round the bottle, then place it in the sun; repeat this process three times.

Great care should be taken of jelly bags, tapes for collarings, &c. which, if not well scalded, and dried, give an unpleasant flavour the next time they are used.

Tin vessels if kept damp soon rust, fenders and all such articles should be painted every year.

If copper utensils are used in the kitchen, great care should be taken not to let the tin be rubbed off, and to have them fresh tinned when the smallest defect appears, and observe, never to let any gravy or soup remain in them.

Flour should be kept in a cool dry room; and the bag, being tied, should be changed from the top to bottom every week.

Seeds of all sorts for puddings, &c. should be close covered to preserve them from insects.

Vegetables should be kept in a place on a stone-floor from which the air is excluded.

Meat, candles, hams, sugar, sweetmeats, soap, tea, &c. &c. should be kept in dry places.

Soap and candles should be bought in quantities, as they improve by keeping, and the former cut into moderate sized pieces, that it may dry, by which mode six pounds will go as far as eight.

Soda softens water, and saves soap in a material degree, soft soap, when properly used, is not more than half the expence of hard soap.

Starch should be bought in quantities when cheap, as it will keep well covered in a dry warm room for years.

Paper improves by keeping, and should be bought by the ream.

Stale bread used in a family is extremely economical, and it should be cut at table as wanted, by which method much waste is prevented.

If chocolate, coffee, jelly, bark, &c. be suffered to boil over, the strength is lost.

Pears should be tied up by the stalks, and apples laid on dry straw.

Cinders should be carefully saved, and are better than coals for ovens, ironing stoves, and furnaces.

Blankets should never be scoured, but washed.

When herbs are ordered, use basil, savory, and knotted marjoram, they are all powerful.

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